

Xmas Ale

- Gravity **18 BLG**
- ABV ---
- IBU **35**
- SRM **26.9**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.4 liter(s)**
- Total mash volume **45.9 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **34.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **71C**
- Sparge using **27.7 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (24%)	80 %	5
Grain	Viking Pilsner malt	4 kg (32.1%)	82 %	4
Grain	Viking Wheat Malt	1 kg (8%)	83 %	5
Grain	Oats, Flaked	1 kg (8%)	80 %	2
Grain	Carahell	0.8 kg (6.4%)	77 %	26
Grain	Briess - Rye Malt	0.6 kg (4.8%)	80 %	7
Grain	Caramel/Crystal Malt - 120L	0.6 kg (4.8%)	72 %	236
Grain	Roasted Barley	0.24 kg (1.9%)	55 %	591
Grain	Briess - Dark Chocolate Malt	0.24 kg (1.9%)	60 %	827
Sugar	Brown Sugar, Light	1 kg (8%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	East Kent Goldings	60 g	10 min	5.1 %