

# Xmas Alle !

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- Gravity **13.9 BLG**
- ABV ---
- IBU **25**
- SRM **40**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Czekoladowy	0.2 kg (3.9%)	60 %	788
Grain	Weyermann - Pale Ale Malt	3.6 kg (69.9%)	85 %	7
Grain	Jęczmień palony	0.35 kg (6.8%)	55 %	985
Grain	Weyermann - Pszeniczny Czekoladowy	0.5 kg (9.7%)	65 %	980
Adjunct	Płatki Owsiane Błyskawiczne	0.5 kg (9.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.6 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	20 min	3.7 %
Whirlpool	Marynka	10 g	1 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Cynamon	15 g	Boil	10 min
Spice	Anyż	4 g	Boil	3 min
Spice	Goździki	1 g	Boil	10 min
Spice	Kardamon	5 g	Boil	10 min
Spice	Gałka Muszkatołowa	4 g	Boil	10 min
Spice	Curacao	5 g	Boil	10 min
Other	Laktoza	800 g	Boil	20 min
Flavor	Płatki Dębowe	50 g	Secondary	14 day(s)