

# Xmas Dark Ale

- Gravity **17.3 BLG**
- ABV ---
- IBU **28**
- SRM **34.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **37.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **37.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (47.6%)	79 %	6
Grain	Monachijski	1 kg (11.9%)	80 %	16
Grain	Pszeniczny	1 kg (11.9%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6%)	79 %	45
Grain	Fawcett - Brown	0.5 kg (6%)	72 %	180
Grain	Strzegom Karmel 300	0.4 kg (4.8%)	70 %	299
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.6%)	73 %	1001
Grain	Płatki owsiane	0.7 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	20 min	12.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew t-58	Ale	Dry	22 g	Safbrew
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