

59. christmas Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **23.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69%)	81 %	4
Grain	Monachijski	1 kg (17.2%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.4%)	70 %	299
Grain	Strzegom Czekoladowy 400	0.2 kg (3.4%)	68 %	400
Grain	Strzegom Barwiący	0.2 kg (3.4%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	10 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	kakao niskotłuszczowe	10 g	Boil	10 min
Spice	goździki	10 g	Boil	10 min
Spice	imbir	10 g	Boil	10 min
Spice	pieprz	10 g	Boil	10 min
Spice	ziele angielskie	10 g	Boil	10 min

Notes

- uwarzone 31-10-2020r.
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