

Christmas Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **24.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.2 kg (60.2%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (18.8%) | 85 % | 4 |
| Adjunct | Płatki Owsiane Błyskawiczne | 0.4 kg (7.5%) | --- % | --- |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.6%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.8%) | 68 % | 601 |
| Grain | Strzegom Jęczmień palony | 0.12 kg (2.3%) | 70 % | 985 |
| Grain | Carafa | 0.1 kg (1.9%) | 65 % | 900 |

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|-------|-----|
| Safale US-05 | Ale | Slant | 60 ml | --- |
|--------------|-----|-------|-------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|----------------|--------------------|--------|---------|--------|
| Spice | Cynamon | 7 g | Boil | 10 min |
| mielony | | | | |
| Spice | Goździki | 1 g | Boil | 10 min |
| 16 szt. | | | | |
| Spice | Kardamon | 5 g | Boil | 10 min |
| Spice | Skórka pomarańczy | 1 g | Boil | 10 min |
| z 3 pomarańczy | | | | |
| Spice | gałka muszkatałowa | 6 g | Boil | 10 min |
| Other | Cukier | 500 g | Boil | 10 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |

Notes

- Według: <https://www.piwo.org/forums/topic/3831-bo%C5%BConarodzeniowe-christmas-ale-175%C2%B0blg/>
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