

# Christmas Ale 2019

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **16**
- SRM **25.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC  |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt      | 5 kg (58.5%)   | 80 %   | 5    |
| Grain | Oats, Flaked              | 1 kg (11.7%)   | 80 %   | 2    |
| Grain | Monachijski               | 0.9 kg (10.5%) | 80 %   | 16   |
| Grain | Rye Malt                  | 0.5 kg (5.8%)  | 63 %   | 10   |
| Grain | Caraaroma                 | 0.4 kg (4.7%)  | 78 %   | 400  |
| Sugar | Candi Sugar, Clear        | 0.1 kg (1.2%)  | 78.3 % | 2    |
| Grain | Peat Smoked Malt          | 0.3 kg (3.5%)  | 74 %   | 6    |
| Grain | Carafa II                 | 0.15 kg (1.8%) | 70 %   | 812  |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.3%)  | 70 %   | 1000 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 60 min | 10.9 %     |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Slant | 400 ml | Fermentis  |

## Extras

| Type  | Name                     | Amount | Use for | Time  |
|-------|--------------------------|--------|---------|-------|
| Spice | cynamon                  | 8 g    | Boil    | 7 min |
| Spice | imbir mielony            | 8 g    | Boil    | 7 min |
| Spice | goździki                 | 4 g    | Boil    | 7 min |
| Spice | anyż                     | 3 g    | Boil    | 7 min |
| Spice | gałka muskatołowa        | 7 g    | Boil    | 7 min |
| Spice | przyprawa do<br>piernika | 5 g    | Boil    | 7 min |