

Christmas Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **19**
- SRM **26.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (69.9%) | 80 % | 5 |
| Grain | Viking Munich Malt | 0.6 kg (16.8%) | 78 % | 18 |
| Grain | Płatki jęczmienne | 0.2 kg (5.6%) | 85 % | 3 |
| Grain | Czekoladowy | 0.125 kg (3.5%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.15 kg (4.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 25 g | 55 min | 3.5 % |
| Boil | Oktawia | 15 g | 5 min | 7.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------------------|------|------|-------|
| Spice | Mieszanka przypraw | 40 g | Boil | 5 min |
|-------|--------------------|------|------|-------|

Notes

- Sól czekoladowy oraz jęczmień palony dodać po pozytywnej próbie jodowej.
Fermentacja w temperaturze 15-20°C (max. 12-25°C).
Leżakować minimum 4 tygodnie.
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