

# Christmas ALE

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **32.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC  |
|----------------|---------------------------------|----------------|-------|------|
| Grain          | Pilzneński                      | 4 kg (51.6%)   | 81 %  | 4    |
| Grain          | Biscuit Malt                    | 0.5 kg (6.5%)  | 79 %  | 45   |
| Grain          | Strzegom Karmel 300             | 0.5 kg (6.5%)  | 70 %  | 299  |
| Grain          | Strzegom Czekoladowy ciemny     | 0.5 kg (6.5%)  | 68 %  | 1200 |
| Grain          | Pszeniczny                      | 0.7 kg (9%)    | 85 %  | 4    |
| Grain          | Płatki owsiane                  | 0.35 kg (4.5%) | 60 %  | 3    |
| Grain          | Monachijski                     | 0.6 kg (7.7%)  | 80 %  | 16   |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.3 kg (3.9%)  | 70 %  | 40   |
| Sugar          | Brown Sugar, Light              | 0.3 kg (3.9%)  | 100 % | 16   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

|      |                       |      |        |       |
|------|-----------------------|------|--------|-------|
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min  | 4.5 % |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Goździki 10szt             | 10 g   | Boil    | 20 min |
| Spice | Imbir                      | 10 g   | Boil    | 20 min |
| Spice | Cynamon                    | 10 g   | Boil    | 20 min |
| Spice | Gałka Muszkatołowa         | 10 g   | Boil    | 20 min |
| Spice | Kakao                      | 10 g   | Boil    | 20 min |
| Spice | Skórka pomarańczy          | 20 g   | Boil    | 20 min |
| Spice | Ostra papryczka 2 szt mini | 10 g   | Boil    | 20 min |

## Notes

- 14BLG przed dodaniem cukru i miodu. Miód 3min. przed końcem gotowania  
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