

# Piwo świąteczne - Christmas Ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **40**
- SRM **19.9**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **55 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **55 min** at **67C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (58%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.5%)	79 %	16
Grain	Karmelowy Czerwony	0.25 kg (3.6%)	75 %	59
Grain	Strzegom Karmel 300	0.25 kg (3.6%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.2%)	68 %	400
Grain	Płatki owsiane	0.3 kg (4.3%)	85 %	3
Sugar	cukier kandyzowany	0.6 kg (8.7%)	100 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Marynka	20 g	20 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	imbir	2 g	Boil	15 min
Spice	cynamon	5 g	Boil	15 min
Spice	gałka muszkatołowa	3 g	Boil	15 min
Spice	anyż	2 g	Boil	15 min
Spice	kardamon	0.5 g	Boil	15 min
Spice	lukrecja	8 g	Boil	15 min
Other	skórka z 2 pomarańczy	0 g	Boil	5 min
Other	skórka z 1 cytryny	0 g	Boil	5 min