

Xmas Ale

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **9**
- SRM **17.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **30.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Monachijski | 4.8 kg (47.5%) | 80 % | 16 |
| Grain | Briess - Pale Ale Malt | 5 kg (49.5%) | 80 % | 7 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1%) | 68 % | 1200 |
| Grain | Biscuit Malt | 0.2 kg (2%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Spice | kardamon | 3 g | Boil | 10 min |
| Spice | ziele angielskie | 1.5 g | Boil | 10 min |
| Spice | imbir | 4.5 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|-------|------|--------|
| Spice | cynamon | 4.5 g | Boil | 10 min |
| Spice | gałka muszkatołowa | 1.5 g | Boil | 10 min |
| Spice | goździki | 4.5 g | Boil | 10 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
| Spice | anyż | 2 g | Boil | 10 min |
| Spice | szafran | 2 g | Boil | 10 min |
| Spice | cukier waniliowy | 2 g | Boil | 10 min |
| Spice | laska wanilli | 2 g | Boil | 10 min |