

Xmas Ale '18

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **33**
- SRM **30.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **56 C**, Time **15 min**
- Temp **66 C**, Time **55 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **56C**
- Keep mash **55 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (42.4%)	79 %	6
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Monachijski	1.5 kg (25.4%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.7%)	68 %	400
Grain	Carafa II	0.1 kg (1.7%)	70 %	812
Grain	Carafa III	0.1 kg (1.7%)	70 %	1034
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.4%)	70 %	299
Grain	Weyermann Specjal W	0.2 kg (3.4%)	68 %	300
Sugar	Miód	0.5 kg (8.5%)	70 %	40
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	13.5 %

Boil	Marynka	10 g	10 min	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2.5 g	Boil	10 min
Spice	imbir	20 g	Boil	10 min
Spice	cynamon	10 g	Boil	10 min
Spice	kardamon	8 g	Boil	10 min
Spice	goździki	5 g	Boil	10 min
Spice	curcao	10 g	Boil	10 min
Spice	wanilia (cukier)	20 g	Boil	10 min
Spice	pieprz	5 g	Boil	10 min
Spice	gałka muszkatołowa	10 g	Boil	10 min
Spice	pomarańcza słodka skórka	30 g	Boil	10 min