

404 Christmas Not Found - Spiced Dark Ale - 5%

Winter Seasonal Beer

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Type: All Grain

IBU : 14 (Tinseth)
 BU/GU : 0.27
 Color : 31 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.050
 Final Gravity : 1.012

Fermentables (5.37 kg)

4 kg - Pale Ale Malt 5.9 EBC (74.5%)
 1 kg - Munich Malt, Germany 18.7 EBC (18.6%)
 250 g - Chateau Crystal Nature 150 EBC (4.7%)
 120 g - Chocolate Malt 985 EBC (2.2%)

Hops (55 g)

30 min - 20 g - East Kent Goldings (EKG) - 5%...
 15 min - 15 g - Fuggle - 6.1% (4 IBU)
 5 min - 20 g - East Kent Goldings (EKG) - 5%...

Miscellaneous

Mash - 3 g - Calcium Chloride (CaCl2)
 Mash - 3 g - Epsom Salt (MgSO4)
 Mash - 3 g - Gypsum (CaSO4)
 Mash - 3 ml - Phosphoric Acid 80%
 10 min - Boil - 2 tsp - Cinnamon Powder
 10 min - Boil - 10 g - Lemon Peel
 10 min - Boil - 0.5 tsp - cloves powder
 10 min - Boil - 1 tsp - nutmeg
 10 min - Boil - 15 ml - vanilla extract

Yeast

1 pkg - Lallemant (LalBrew) Nottingham Yeast

BrewZilla / RoboBrew 35L

Batch Size : 25 L
 Boil Size : 29.63 L
 Post-Boil Vol : 28.13 L

Mash Water : 20.11 L
 Sparge Water : 13.17 L
 Boil Time : 30 min
 Total Water : 33.28 L

Brewhouse Efficiency: 75%
 Mash Efficiency: 81%

Mash Profile

High fermentability plus mash out
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

argiroupoli water (Style - General)
 Ca 96 Mg 14 Na 2 Cl 49 SO 97 HCO 155

SO/Cl ratio: 2

Mash pH: 5.27

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



31 EBC

Recipe Notes

The color of the beer is actually dark (not 31 ebc), probably from the spices.

-If you want to use cinnamon sticks, we recommend using 2-3 sticks, for 20-30 minutes into boiling.
 -if you want to use clove powder, we recommend using 5-10 whole cloves, for the same amount of time.
 -If you don't like the taste and smell of clove (and it can be strong), we recommend to skip it or use 2-5 whole cloves or 1/4 tea spoon of clove powder.

*For the lemon peels amount, due to the abundance of spices, we didn't notice any taste or smell. Therefore, we recommend doubling the amount (20g) or even trying more.

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Recipe Notes

*The vanilla extract didn't provide any taste or smell, so we suggest doubling the amount (30ml) or even trying more. Additionally, using 1-2 vanilla beans for the entire boil might enhance the taste and aroma.

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