

Christmas Dinner - Spiced Dark Ale - 6%

Winter Seasonal Beer

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.46
 Color : 28 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.055
 Original Gravity : 1.058
 Final Gravity : 1.012

Fermentables (6.12 kg)

2.6 kg - Munich 15 EBC (42.5%)
 2.6 kg - Pale Ale 6 EBC (42.5%)
 800 g - Carapils/Carafoam 3.9 EBC (13.1%)
 120 g - Carafa Special III 925 EBC (2%)

Hops (60 g)

30 min - 40 g - Northern Brewer - 8.5% (23 IBU)
 15 min - 20 g - Hallertauer - 3.8% (3 IBU)

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 - 10 g - Anise, Star
 10 min - Boil - 2 tsp - Cinnamon Powder
 10 min - Boil - 1 tsp - Ground Nutmeg

Yeast

1 pkg - Fermentis Safale American US-05

BrewZilla / RoboBrew 35L

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

Mash Water : 22.36 L
 Sparge Water : 11.59 L
 Boil Time : 30 min
 Total Water : 33.95 L



28 EBC

Brewhouse Efficiency: 75%
 Mash Efficiency: 81%

Mash Profile

High fermentability plus mash out
 68 °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 95 Mg 14 Na 2 Cl 49 SO 96 HCO 155

SO/Cl ratio: 2
 Mash pH: 5.33

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

[Inspired from a David Heath recipe (Norwegian Christmas Ale)]

The color of the beer is actually dark (not 28 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 don't like the taste and smell of anise, we recommend to skip it or use 2-5 grams.

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