

Christmas

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **25**
- SRM **26.8**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (47.1%)	81 %	4
Grain	Monachijski Ciemny Steinbach	2 kg (23.5%)	100 %	30
Grain	Strzegom Karmel 150	1 kg (11.8%)	75 %	150
Grain	Simpsons - Coffee Malt	1 kg (11.8%)	74 %	296
Grain	Biscuit Malt	0.5 kg (5.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	30 min	5.5 %
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	23 g	Fermentis