

Christmas Ale #1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **32.9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (50.7%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.9%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (6.8%) | 85 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.4%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.12 kg (2%) | 55 % | 1050 |
| Grain | Barwiący | 0.08 kg (1.4%) | 55 % | 1300 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.1%) | 68 % | 1200 |
| Sugar | cukier | 0.512 kg (8.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | East Kent Goldings | 15 g | 15 min | 5.1 % |