

Christmas Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **64.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy jasny | 1.7 kg (35.1%) | 80 % | 45 |
| Liquid Extract | Gozdawa ekstrakt słodowy ciemny | 1.7 kg (35.1%) | 80 % | 650 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.2 kg (24.7%) | 80 % | 300 |
| Grain | Jęczmień palony | 0.25 kg (5.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 3.5 % |
| Boil | Oktawia | 30 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |