

# Christmas beer

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **22**
- SRM **33.6**

## 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                                 | Amount         | Yield | EBC |
|-------|--------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt                 | 6 kg (75%)     | 79 %  | 6   |
| Grain | Słód PSZENICZNY STRZEGOM Viking Malt | 0.5 kg (6.3%)  | 82 %  | 5   |
| Grain | Płatki owsiane                       | 0.5 kg (6.3%)  | 85 %  | 3   |
| Grain | Słód czekoladowy jasny               | 0.5 kg (6.3%)  | 68 %  | 375 |
| Grain | Słód czekoladowy ciemny              | 0.25 kg (3.1%) | 67 %  | 900 |
| Grain | Jęczmień prażony                     | 0.25 kg (3.1%) | 70 %  | 900 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 15 min | 5.1 %      |
| Boil    | Lublin (Lubelski)  | 20 g   | 60 min | 3.5 %      |
| Boil    | Lublin (Lubelski)  | 20 g   | 10 min | 3.5 %      |
| Boil    | Mosaic             | 10 g   | 10 min | 10 %       |
| Boil    | Citra              | 10 g   | 10 min | 14.2 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| SafAle T-58 | Ale  | Dry  | 11.5 g | -          |