

# Christmas Stout

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **28.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (41%)	80 %	5
Grain	Strzegom Wiedeński	0.35 kg (9%)	79 %	10
Sugar	Milk Sugar (Lactose)	0.25 kg (6.4%)	76.1 %	0
Grain	Pszeniczny	0.4 kg (10.3%)	85 %	4
Grain	Płatki owsiane	0.8 kg (20.5%)	60 %	3
Grain	Special B Malt	0.1 kg (2.6%)	65.2 %	315
Grain	Briess - Chocolate Malt	0.4 kg (10.3%)	60 %	690