

## X-mass ALE

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **38.1**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **2 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **20 min**
- Evaporation rate **1 %/h**
- Boil size **18.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny Poldingroup	2.8 kg (87.5%)	79.3 %	14
Liquid Extract	ekstrakt słodowy ciemny Poldingroup	0.1 kg (3.1%)	79.3 %	6200
Sugar	cukier trzcinowy	0.3 kg (9.4%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	20 min	8.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	150 g	Boil	10 min
Spice	goździki	25 g	Boil	10 min
Spice	cynamon	25 g	Boil	10 min

### Notes

- ale  
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