

xmasale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **53**
- SRM **15**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (72.8%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (5.3%) | 78 % | 4 |
| Grain | Strzegom Karmel 150 | 1 kg (13.2%) | 75 % | 150 |
| Grain | Biscuit Malt | 0.4 kg (5.3%) | 79 % | 45 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (3.3%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Kent Goldings | 30 g | 60 min | 5.5 % |