

# Xmas1

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **9.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	3 kg (85.7%)	80 %	45
Sugar	Diamant	0.5 kg (14.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	20 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pomarańcza skórka	200 g	Boil	10 min
Spice	Cynamon laska	5 g	Boil	10 min
Spice	Goździki	2 g	Boil	10 min
Spice	Jałowiec	2 g	Boil	10 min
Spice	Imbir	2 g	Boil	10 min