

Santa is comming to town

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **33.5**
- Style **Christmas/Winter Specialty Spiced Beer**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Strzegom Pale Ale | 5.5 kg (73.8%) | 79 % | 6 |
| Grain | Carafa III | 0.15 kg (2%) | 70 % | 1034 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (2%) | 73 % | 1001 |
| Grain | Caraaroma | 0.1 kg (1.3%) | 78 % | 400 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.4%) | 76 % | 150 |
| Grain | Weyermann - Carabelge | 0.25 kg (3.4%) | 80 % | 35 |
| Grain | Chocolate Malt (UK) | 0.25 kg (3.4%) | 73 % | 887 |
| Sugar | Brown Sugar, Dark | 0.3 kg (4%) | 100 % | 99 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |