

#1xmas ale

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **29**
- SRM **23.6**
- Style **Christmas/Winter Specialty Spiced Beer**

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 **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|----------------|--------|------|
| Grain | Briess - Pilsen Malt | 3 kg (41.4%) | 80.5 % | 2 |
| Grain | Carafa III | 0.3 kg (4.1%) | 70 % | 1034 |
| Grain | Monachijski | 0.7 kg (9.7%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.3 kg (4.1%) | 85 % | 3 |
| Liquid Extract | Honey | 0.7 kg (9.7%) | 75 % | 0.3 |
| Grain | Caraaroma | 0.25 kg (3.4%) | 78 % | 400 |
| Grain | Briess - Pale Ale Malt | 2 kg (27.6%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us 05 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Spice | Imbir | 30 g | Boil | 60 min |
| Spice | Cynamon | 30 g | Boil | 10 min |
| Spice | Galka muszkatalowa | 3 g | Boil | 10 min |
| Spice | Kardamon | 5 g | Boil | 10 min |
| Spice | skorka pomaranczy | 20 g | Boil | 10 min |
| Spice | Skorka cytryny | 10 g | Boil | 10 min |
| Spice | Gozdziki | 5 g | Boil | 10 min |

| | | | | |
|-------------|----------------|-----|------|--------|
| Water Agent | mech irlandzki | 5 g | Boil | 10 min |
|-------------|----------------|-----|------|--------|