

Christmas beer

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **22**
- SRM **33.6**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	79 %	6
Grain	Słód PSZENICZNY STRZEGOM Viking Malt	0.5 kg (6.3%)	82 %	5
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Słód czekoladowy jasny	0.5 kg (6.3%)	68 %	375
Grain	Słód czekoladowy ciemny	0.25 kg (3.1%)	67 %	900
Grain	Jęczmień prażony	0.25 kg (3.1%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	15 min	5.1 %
Boil	Lublin (Lubelski)	20 g	60 min	3.5 %
Boil	Lublin (Lubelski)	20 g	10 min	3.5 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	10 g	10 min	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle T-58	Ale	Dry	11.5 g	-