

# Xmas light

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **20.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Roasted Barley	0.2 kg (6.7%)	55 %	591
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (10%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale