

## #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
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