

# Amber Christmas

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **6.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5.2 kg (77.6%)	85 %	6
Grain	Best Carmel Munich II	0.5 kg (7.5%)	85 %	25
Grain	Best Munich Malt Dark	0.5 kg (7.5%)	85 %	25
Grain	Crisp Caramalt	0.5 kg (7.5%)	85 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	22 g	60 min	12 %
Boil	Centennial	50 g	12 min	9.7 %
Boil	Centennial	50 g	2 min	9.7 %
Dry Hop	Centennial	50 g	3 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis