

Christmas Ale 2017

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **60.7**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **15 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (77.3%) | 80 % | 621 |
| Sugar | Cukier kandyzowany | 0.5 kg (22.7%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Cascade | 30 g | 10 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Spice | Przyprawa do piernika KAMIS | 20 g | Boil | 10 min |