

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 | - |