

# Christmas Brown Ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **26.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Czekoladowy 400	0.7 kg (11.7%)	68 %	400
Grain	Strzegom Karmel 600	0.3 kg (5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Fuggles	100 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11 g	---