

# Christmast time!

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **31**
- SRM **41.3**
- 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 **2.3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa I	0.6 kg (8.5%)	70 %	690
Grain	Simpsons - Maris Otter	5 kg (70.4%)	81 %	6
Grain	Cara Gold Castlemalting	0.3 kg (4.2%)	78 %	120
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.2%)	68 %	400
Grain	Amber Malt	0.3 kg (4.2%)	75 %	43
Grain	Biscuit Malt	0.3 kg (4.2%)	79 %	45
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Strzegom	Lager	Dry	10 g	---