

# Noel

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **22**
- SRM **27.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **105 min**
- Evaporation rate **10 %/h**
- Boil size **31 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	Pilsner (2 Row) Ger	5.8 kg (76.4%)	81 %	4
Sugar	Candi Sugar, Dark	0.9 kg (11.9%)	78.3 %	542
Grain	Caramunich® typ I	0.25 kg (3.3%)	73 %	80
Grain	Melanoiden Malt	0.2 kg (2.6%)	80 %	39
Grain	Special B Malt	0.16 kg (2.1%)	65.2 %	315
Grain	Barley, Flaked	0.14 kg (1.8%)	70 %	4
Grain	Oats, Flaked	0.14 kg (1.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	35 g	105 min	6 %
Boil	Saaz (Czech Republic)	14 g	10 min	4.5 %
Boil	Cascade	20 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	20 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Lukrecja	5 g	Boil	10 min
Flavor	Anyż	4 g	Boil	5 min