

## winter ale

---

- Gravity **20 BLG**
- ABV ---
- IBU **30**
- SRM **29.8**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (64.9%)	81 %	4
Grain	Biscuit Malt	1 kg (13%)	79 %	45
Grain	Weyermann - Melanoiden Malt	1 kg (13%)	81 %	53
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.6%)	68 %	1200
Sugar	cukier brązowy	0.5 kg (6.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Citra	25 g	6 min	12 %