

# X-mas Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **46**
- SRM **24.9**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (51.5%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (25.8%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (5.2%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (10.3%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.6%)	73 %	120
Grain	Jęczmień palony	0.08 kg (2.1%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.6%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Chinook	15 g	10 min	13 %
Boil	Chinook	5 g	5 min	13 %