

# Xmas1

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **9.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy jasny | 3 kg (85.7%)   | 80 %  | 45  |
| Sugar          | Diamant                        | 0.5 kg (14.3%) | --- % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 20 min | 9.7 %      |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| US-05 | Lager | Slant | 300 ml | ---        |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Pomarańcza skórka | 200 g  | Boil    | 10 min |
| Spice  | Cynamon laska     | 5 g    | Boil    | 10 min |
| Spice  | Goździki          | 2 g    | Boil    | 10 min |
| Spice  | Jałowiec          | 2 g    | Boil    | 10 min |
| Spice  | Imbir             | 2 g    | Boil    | 10 min |