

## xmasale

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **53**
- SRM **15**
- Style **Old Ale**

### 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 **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński            | 5.5 kg (72.8%) | 80 %  | 4   |
| Grain | Weyermann - Carapils           | 0.4 kg (5.3%)  | 78 %  | 4   |
| Grain | Strzegom Karmel 150            | 1 kg (13.2%)   | 75 %  | 150 |
| Grain | Biscuit Malt                   | 0.4 kg (5.3%)  | 79 %  | 45  |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (3.3%) | 70 %  | 128 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |
| Boil    | Kent Goldings          | 30 g   | 60 min | 5.5 %      |