

# Christmas Ale #1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **32.9**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (16.9%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.1%)	75 %	30
Grain	Strzegom Karmel 600	0.2 kg (3.4%)	68 %	601
Grain	Jęczmień palony	0.12 kg (2%)	55 %	1050
Grain	Barwiący	0.08 kg (1.4%)	55 %	1300
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.1%)	68 %	1200
Sugar	cukier	0.512 kg (8.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	East Kent Goldings	15 g	15 min	5.1 %