

# Christmas Ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **64.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (35.1%)	80 %	45
Liquid Extract	Gozdawa ekstrakt słodowy ciemny	1.7 kg (35.1%)	80 %	650
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.2 kg (24.7%)	80 %	300
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Boil	Oktawia	30 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis