

## christmas brown ale

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **18.4**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32.2%)	81 %	4
Grain	Briess - Pale Ale Malt	2 kg (32.2%)	80 %	7
Grain	Strzegom Monachijski typ II	1 kg (16.1%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.8%)	68 %	400
Grain	Special B Malt	0.265 kg (4.3%)	65.2 %	315
Grain	Weyermann Caramunich 3	0.15 kg (2.4%)	76 %	150
Sugar	kandyzowany	0.5 kg (8%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	15 g	30 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	10 g	fermentis