

# Chritmas Ale Spiced and Herbs

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **11**
- SRM **16.5**
- Style **Christmas/Winter Specialty Spiced 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (67.8%)	79 %	6
Grain	Fawcett - Crystal	0.5 kg (8.5%)	70 %	400
Grain	Platki jęczmienne	0.4 kg (6.8%)	85 %	3
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Rosemary	5 g	Boil	5 min
Herb	Lavender	5 g	Boil	5 min
Spice	Vanillia	5 g	Secondary	7 day(s)
Spice	Cinamon	5 g	Secondary	7 day(s)