

# Roman Christmas Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **16.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - BARKE Munich	3 kg (75.9%)	--- %	8
Grain	Weyermann - pszeniczny bohemski klepiskowy	0.3 kg (7.6%)	--- %	4
Grain	Weyermann - Abbey Klasztorny	0.3 kg (7.6%)	75 %	45
Grain	Weyermann - Caraaroma	0.1 kg (2.5%)	78 %	400
Grain	Karmelowy żytni Strzegom	0.15 kg (3.8%)	75 %	150
Grain	Czekoladowy Pszeniczny	0.1 kg (2.5%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Goździki	0 g	Boil	75 min
30 sztuk				
Spice	Kardamon	0 g	Boil	75 min
5 ziaren				

Spice	Cynamon	0 g	Boil	75 min
4 laski				
Spice	Pieprz czarny	0 g	Boil	75 min
30 ziaren				
Spice	Trawa cytrynowa (suszona)	15 g	Boil	75 min
Spice	Liść kafiru	0 g	Boil	75 min
1 sztuka				
Spice	Miód gryczany	370 g	Boil	5 min