

# White X-Mas

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **5.3**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.1%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (35.1%)	80 %	4
Grain	Abbey Malt Weyermann	0.3 kg (5.3%)	75 %	45
Grain	Strzegom Pszeniczny	1 kg (17.5%)	81 %	6
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3