

# XXXmas ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **26.8**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale	3 kg (42.3%)	80 %	6
Grain	Viking Malt Monachijski II	1 kg (14.1%)	79 %	22
Grain	Płatki owsiane	0.8 kg (11.3%)	85 %	3
Grain	Weyermann Pszeniczny Carawheat	0.2 kg (2.8%)	81 %	125
Grain	Weyermann Pszeniczny Czekoladowy	0.2 kg (2.8%)	73 %	1050
Grain	Pszeniczny podpiekany	0.2 kg (2.8%)	75 %	28
Grain	Castle Pszeniczny Monachijski	0.2 kg (2.8%)	79 %	15
Grain	Steinbach Pszeniczny Karmelowy	0.2 kg (2.8%)	81 %	125
Grain	Castle Special B	0.2 kg (2.8%)	70 %	350
Grain	Castle Kawowy	0.2 kg (2.8%)	70 %	500
Grain	Castle Malting Crystal	0.2 kg (2.8%)	79 %	150
Grain	Castle Cara Ruby	0.2 kg (2.8%)	72 %	49
Sugar	cukier trzciniowy	0.5 kg (7%)	99 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	8.9 %
Boil	Amarillo	15 g	45 min	8.9 %
Aroma (end of boil)	Amarillo	15 g	30 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	11 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Suszona skórka słodkiej pomarańczy	20 g	Boil	15 min
Spice	Curaçao	20 g	Boil	15 min
Spice	Trawa Cytrynowa	20 g	Boil	15 min
Spice	Kolendra	10 g	Boil	15 min