

# Christmas Ale/Świąteczne

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **25.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Monachijski	0.5 kg (7.2%)	80 %	16
Grain	płatki jęczmienne	0.4 kg (5.8%)	60 %	4
Grain	Viking Czekoladowy ciemny	0.25 kg (3.6%)	67 %	900
Grain	Jęczmień palony	0.25 kg (3.6%)	55 %	985
Sugar	Cukier kandyzowany brązowy	0.5 kg (7.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Boil	Oktawia	30 g	5 min	7.1 %