

Christmas Ale

- Gravity **16.4 BLG**
- ABV ---
- IBU **36**
- SRM **33.1**
- Style **Spice, Herb, or Vegetable 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (52.1%)	81 %	4
Grain	Pszonyczny	1 kg (17.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Strzegom Karmel 150	0.3 kg (5.2%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (3.5%)	68 %	601
Grain	Jęczmień palony	0.12 kg (2.1%)	55 %	985
Grain	Barwiący	0.08 kg (1.4%)	55 %	985
Sugar	cukier biały	0.5 kg (8.7%)	80 %	0
Sugar	cukier wanilinowy	0.16 kg (2.8%)	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Brewers Gold	20 g	10 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	7 g	Boil	10 min
Spice	gałka muszkatołowa	6 g	Boil	10 min
Other	śliwki suszone	100 g	Boil	10 min

Other	skórka pomarańczowa	50 g	Boil	10 min
Spice	goździki	16 g	Boil	10 min