

winter ale

- Gravity **20 BLG**
- ABV ---
- IBU **30**
- SRM **29.8**
- 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 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pilznieński | 5 kg (64.9%) | 81 % | 4 |
| Grain | Biscuit Malt | 1 kg (13%) | 79 % | 45 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (13%) | 81 % | 53 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.6%) | 68 % | 1200 |
| Sugar | cukier brązowy | 0.5 kg (6.5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Citra | 25 g | 6 min | 12 % |