

# Christmas Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **64.8**
- Style **Specialty 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)**

## Fermentables

| Type           | Name                             | Amount         | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | Gozdawa ekstrakt słodowy jasny   | 1.7 kg (35.1%) | 80 %  | 45  |
| Liquid Extract | Gozdawa ekstrakt słodowy ciemny  | 1.7 kg (35.1%) | 80 %  | 650 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.2 kg (24.7%) | 80 %  | 300 |
| Grain          | Jęczmień palony                  | 0.25 kg (5.2%) | 55 %  | 985 |

## Hops

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

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |