

# Christmas Ale 2017

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **60.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (77.3%)	80 %	621
Sugar	Cukier kandyzowany	0.5 kg (22.7%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Cascade	30 g	10 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Przyprawa do piernika KAMIS	20 g	Boil	10 min