

# Christmas Ale

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **8**
- SRM **12.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (72.7%)	80 %	5
Grain	Karmelowy Czerwony	3 kg (27.3%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Styrian Golding	10 g	10 min	3.6 %
Boil	Styrian Golding	20 g	20 min	3.6 %
Boil	Styrian Golding	20 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	20 g	Boil	10 min
Spice	Goździki	8 g	Boil	10 min
Spice	Cukier waniliowy	30 g	Boil	10 min
Spice	Gałka muszkatolowa	6 g	Boil	10 min
Spice	Imbir	15 g	Boil	10 min
Spice	Kardamon	8 g	Boil	10 min
Spice	Kolendra	1 g	Boil	10 min
Spice	Skórka mandarynki	20 g	Boil	10 min
Fining	Chmiel irlandzki	20 g	Boil	10 min
Flavor	Ksylitol	250 g	Boil	10 min

Water Agent	Witamina C	5 g	Boil	10 min
-------------	------------	-----	------	--------