

# Christmas Ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **38**
- SRM **26.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (81.1%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (6.8%)	78 %	18
Grain	Barley, Flaked	0.4 kg (5.4%)	70 %	4
Grain	Black Barley (Roast Barley)	0.25 kg (3.4%)	55 %	985
Grain	Briess - Dark Chocolate Malt	0.25 kg (3.4%)	60 %	827

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
Boil	Sybilla	100 g	59 min	3.5 %
Aroma (end of boil)	Sybilla	50 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Dry	20 g	FM

## Extras

Type	Name	Amount	Use for	Time
Spice	Przyprawy	60 g	Boil	5 min