

christmas brown ale

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **18.4**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Pilzneński | 2 kg (32.2%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 2 kg (32.2%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.1%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (4.8%) | 68 % | 400 |
| Grain | Special B Malt | 0.265 kg (4.3%) | 65.2 % | 315 |
| Grain | Weyermann Caramunich 3 | 0.15 kg (2.4%) | 76 % | 150 |
| Sugar | kandyzowany | 0.5 kg (8%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 15 g | 30 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale | Dry | 10 g | fermentis |