

# Christmas Chocolate

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **33.5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (37%)	81 %	4
Grain	Żytni czekoladowy	0.5 kg (18.5%)	60 %	650
Grain	Żytni	1.2 kg (44.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	30 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Ksylitol	200 g	Boil	30 min
Spice	Cynamon	20 g	Boil	5 min
Spice	Kakao	200 g	Boil	15 min