

Roman Christmas Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **16.6**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - BARKE Munich | 3 kg (75.9%) | --- % | 8 |
| Grain | Weyermann - pszeniczny bohemski klepiskowy | 0.3 kg (7.6%) | --- % | 4 |
| Grain | Weyermann - Abbey Klasztorny | 0.3 kg (7.6%) | 75 % | 45 |
| Grain | Weyermann - Caraaroma | 0.1 kg (2.5%) | 78 % | 400 |
| Grain | Karmelowy żytni Strzegom | 0.15 kg (3.8%) | 75 % | 150 |
| Grain | Czekoladowy Pszeniczny | 0.1 kg (2.5%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 11.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|----------|----------|--------|---------|--------|
| Spice | Goździki | 0 g | Boil | 75 min |
| 30 sztuk | | | | |
| Spice | Kardamon | 0 g | Boil | 75 min |
| 5 ziaren | | | | |

| | | | | |
|-----------|---------------------------|-------|------|--------|
| Spice | Cynamon | 0 g | Boil | 75 min |
| 4 laski | | | | |
| Spice | Pieprz czarny | 0 g | Boil | 75 min |
| 30 ziaren | | | | |
| Spice | Trawa cytrynowa (suszona) | 15 g | Boil | 75 min |
| Spice | Liść kafiru | 0 g | Boil | 75 min |
| 1 sztuka | | | | |
| Spice | Miód gryczany | 370 g | Boil | 5 min |