

Santa is comming to town

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **33.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (73.8%)	79 %	6
Grain	Carafa III	0.15 kg (2%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2%)	73 %	1001
Grain	Caraaroma	0.1 kg (1.3%)	78 %	400
Grain	Weyermann Caramunich 3	0.25 kg (3.4%)	76 %	150
Grain	Weyermann - Carabelge	0.25 kg (3.4%)	80 %	35
Grain	Chocolate Malt (UK)	0.25 kg (3.4%)	73 %	887
Sugar	Brown Sugar, Dark	0.3 kg (4%)	100 %	99
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis