

# Winter Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **30.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (73.3%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.56 kg (18.7%)	75 %	20
Grain	Strzegom Czekoladowy ciemny	0.15 kg (5%)	68 %	1200
Grain	Carafa III	0.06 kg (2%)	70 %	1034
Grain	Jęczmień palony	0.03 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	27.78 g	60 min	4.5 %
Aroma (end of boil)	Hallertau	11.11 g	15 min	4.5 %
Aroma (end of boil)	Hallertau	11.11 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	6.39 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Goździki	5.56 g	Boil	15 min
Spice	Skórka Pomarańczowa	16.67 g	Boil	15 min
Spice	Imbir	8.33 g	Boil	15 min