

## X-mass ALE

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **38.1**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **2 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **20 min**
- Evaporation rate **1 %/h**
- Boil size **18.5 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield  | EBC  |
|----------------|-------------------------------------|----------------|--------|------|
| Liquid Extract | ekstrakt słodowy jasny Poldingroup  | 2.8 kg (87.5%) | 79.3 % | 14   |
| Liquid Extract | ekstrakt słodowy ciemny Poldingroup | 0.1 kg (3.1%)  | 79.3 % | 6200 |
| Sugar          | cukier trzcinowy                    | 0.3 kg (9.4%)  | 100 %  | ---  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | marynka | 20 g   | 20 min | 8.6 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | skórka pomarańczy | 150 g  | Boil    | 10 min |
| Spice | goździki          | 25 g   | Boil    | 10 min |
| Spice | cynamon           | 25 g   | Boil    | 10 min |

### Notes

- ale  
May 17, 2022, 1:36 PM