

## xmas

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **62.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (32.6%)	80 %	30
Liquid Extract	ekstrakt słodowy ciemny Bruntal	2.4 kg (52.2%)	80 %	621
Sugar	Laktoza	0.5 kg (10.9%)	100 %	0
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	10 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	40 g	Boil	10 min