

# Xmas light

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **20.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 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             | 2.5 kg (83.3%) | 80 %  | 5   |
| Grain | Roasted Barley                   | 0.2 kg (6.7%)  | 55 %  | 591 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (10%)   | 73 %  | 120 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash    | Marynka | 25 g   | 60 min | 10 %       |

## Yeasts

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