

# xmasale

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **53**
- SRM **15**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (72.8%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (5.3%)	78 %	4
Grain	Strzegom Karmel 150	1 kg (13.2%)	75 %	150
Grain	Biscuit Malt	0.4 kg (5.3%)	79 %	45
Grain	Brown Malt (British Chocolate)	0.25 kg (3.3%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Kent Goldings	30 g	60 min	5.5 %