

## xmsa ale

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **36**
- SRM **34.9**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (74.1%)	80 %	5
Grain	Pszeniczny	1 kg (12.3%)	85 %	4
Grain	Special B Malt	0.4 kg (4.9%)	65.2 %	315
Grain	Strzegom Karmel 300	0.2 kg (2.5%)	70 %	299
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.5%)	73 %	1001
Grain	Black (Patent) Malt	0.3 kg (3.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %