

## 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 %     |