

# Lis czerwonoosy

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **28**
- SRM **25.9**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (55.6%)	80 %	5
Grain	Abbey Malt Weyermann	1 kg (13.9%)	75 %	45
Grain	Weyermann Specjal W	0.6 kg (8.3%)	68 %	300
Grain	Fawcett - Brown	0.3 kg (4.2%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.3 kg (4.2%)	71 %	600
Grain	Pszeniczny	1 kg (13.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.5 %
Boil	Fuggles	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	16 g	Boil	5 min
Spice	kardamon	16 g	Boil	5 min
Spice	goździki	5 g	Boil	5 min
Spice	anyż	8 g	Boil	5 min
Flavor	syrop klonowy	300 g	Boil	2 min