

# Na gwiazdkę

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **27**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt   | 2 kg (76.9%)   | 80 %  | 7   |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (9.6%) | 71 %  | 600 |
| Grain | Żytni                    | 0.25 kg (9.6%) | 85 %  | 8   |
| Grain | Carafa II                | 0.1 kg (3.8%)  | 70 %  | 812 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 10 g   | 50 min | 8.7 %      |
| Aroma (end of boil) | Marynka | 10 g   | 10 min | 8.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Spice  | Cynamon | 20 g   | Secondary | 7 day(s) |
| Flavor | Curacao | 100 g  | Secondary | 7 day(s) |