

# Parszywa dwunastka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM ---
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Fermentables

| Type           | Name                       | Amount       | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (50%) | 80 %  | --- |
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## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Perle   | 8 g    | 60 min | 7 %        |
| Boil                | lunga   | 12 g   | 60 min | 11 %       |
| Aroma (end of boil) | lunga   | 5 g    | 10 min | 11 %       |
| Aroma (end of boil) | Polaris | 3 g    | 0 min  | 19 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Breferm Top | Ale  | Dry  | 20 g   | ---        |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 2 g    | Boil    | 40 min |

## Notes

- Fermentacja gęstwą po 2 warkach. Zadanie brzeczki o temperaturze ok 35 C, po kilku godzinach obfita piana i deka. Po ok 20 h of zadania drożdzy blg spadło do 5.  
*Dec 13, 2017, 7:18 PM*