

Piwo Świąteczne

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **33**
- SRM ---

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (niemcy)	4.9 kg (61.6%)	--- %	---
Grain	Heidelberg (niemcy)	2.15 kg (27%)	--- %	---
Grain	Pszeniczny jasny (viking malt)	0.65 kg (8.2%)	--- %	---
Grain	Carmel Pils (niemcy)	0.25 kg (3.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	11.3 %
Boil	African queen	25 g	15 min	13.5 %
Boil	Simcoe	20 g	7 min	13.2 %
Boil	Pacific Jade	1 g	0 min	14.5 %
Boil	Sybilla „prost"	1 g	0 min	1 %
Boil	Chinook	1 g	0 min	11.3 %