

## Podup

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **4.7**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (50%)	79 %	6
Grain	Żytni	0.5 kg (6.3%)	85 %	8
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	2 kg (25%)	80 %	3
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Babuni	Wine	Culture	100 g	---

### Extras

Type	Name	Amount	Use for	Time
Herb	jałowiec	125 g	Mash	10 min