

# Świąteczne I

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **30**
- SRM **18.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **51.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.5 kg (22%)	79 %	16
Grain	Viking Pale Ale malt	4.5 kg (22%)	80 %	5
Grain	Strzegom Wiedeński	4.5 kg (22%)	79 %	10
Grain	Strzegom Monachijski typ II	2.1 kg (10.2%)	79 %	22
Grain	Viking melanoidynowy	1 kg (4.9%)	75 %	60
Grain	Biscuit Malt	2 kg (9.8%)	79 %	45
Grain	Strzegom Karmel 150	1.4 kg (6.8%)	75 %	150
Grain	Weyermann Specjal W	0.5 kg (2.4%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	36 g	60 min	18 %
Boil	Lublin (Lubelski)	30 g	5 min	4.1 %
Boil	Oktawia	30 g	60 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	34.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon kora	5 g	Boil	15 min
Spice	Anyż	3 g	Boil	15 min

Spice	Goździki	5 g	Boil	15 min
Flavor	Curacao	20 g	Boil	15 min
Flavor	skórka pomarańczy	10 g	Boil	15 min
Fining	Whirlflock T	2 g	Boil	15 min