

Świąteczny AI

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU ---
- SRM **30.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|-----------------|-------|-----|
| Liquid Extract | Gozdawa irish stout | 1.25 kg (48.3%) | 80 % | 500 |
| Liquid Extract | Gozdawa ekstrakt słodowy superjasny | 1.25 kg (48.3%) | 80 % | 40 |
| Dry Extract | Gozdawa ekstrakt słodowy superciemny suchy | 0.03 kg (1.2%) | 95 % | 600 |
| Sugar | Cukier trzcinowy | 0.06 kg (2.3%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Dry Hop | Tomyski | 30 g | 7 day(s) | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|-----------|----------|
| Spice | Skórka słodkiej pomarańczy | 20 g | Secondary | 7 day(s) |
| Spice | Cynamon | 15 g | Secondary | 7 day(s) |
| Spice | Gozdziki | 5 g | Secondary | 7 day(s) |
| Water Agent | Kwas mlekowy 80% | 1 g | Primary | 7 day(s) |

Notes

- Blg nastawne 14
Oct 27, 2022, 8:46 PM