

Świąteczny śmieciuch

- Gravity **14.4 BLG**
- ABV ---
- IBU **32**
- SRM **9.9**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 3 kg (56.6%) | 79 % | 6 |
| Grain | Amber Malt | 1 kg (18.9%) | 75 % | 43 |
| Grain | Pilzński | 0.5 kg (9.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.3 kg (5.7%) | 79 % | 10 |
| Grain | Pszeniczny | 0.3 kg (5.7%) | 85 % | 4 |
| Grain | Acid Malt | 0.2 kg (3.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |