

# Swinta

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **61.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

| Type           | Name                             | Amount         | Yield  | EBC |
|----------------|----------------------------------|----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny       | 1.7 kg (36.2%) | 80 %   | 45  |
| Liquid Extract | WES ekstrakt słodowy ciemny      | 1.7 kg (36.2%) | 80 %   | 700 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.2 kg (25.5%) | 80 %   | 300 |
| Sugar          | Milk Sugar (Lactose)             | 0.1 kg (2.1%)  | 76.1 % | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 50 g   | 60 min | 3.5 %      |
| Boil    | Oktawia | 30 g   | 30 min | 7.1 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP518 - Opshaug Kveik Ale | Ale  | Liquid | 20 ml  | White Labs |

## Extras

| Type  | Name               | Amount | Use for | Time   |
|-------|--------------------|--------|---------|--------|
| Spice | zest z pomaranczy  | 40 g   | Boil    | 60 min |
| Spice | skórka z cytryny   | 20 g   | Boil    | 60 min |
| Spice | imbir suszony      | 4 g    | Boil    | 60 min |
| Spice | gozdziiki          | 8 g    | Boil    | 60 min |
| Spice | ziele angielskie   | 4 g    | Boil    | 60 min |
| Spice | cynamon            | 3 g    | Boil    | 60 min |
| Spice | gałka muszkatołowa | 4 g    | Boil    | 60 min |

## Notes

- na zimno powtórzyć przyprawę?  
*Oct 6, 2021, 9:27 PM*