

# [TB] Piwo Świąteczne 30BLG

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **20**
- SRM **52**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **21.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (29.8%)	81 %	4
Grain	Monachijski Ciemny	1.5 kg (17.9%)	80 %	30
Grain	Karmelowy 300	1 kg (11.9%)	70 %	299
Grain	Kawowy	1 kg (11.9%)	10 %	250
Liquid Extract	Ciemny płynny ekstrakt słodowy	1.5 kg (17.9%)	80 %	70
Sugar	Cukier kandyzowany brązowy	0.5 kg (6%)	100 %	400
Sugar	Cukier kandyzowany płynny	0.4 kg (4.8%)	100 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórki bergamotki	10 g	Boil	10 min
Spice	Laski wanilii	2 g	Boil	10 min

Spice	Zmiażdżone ziarna kardamonu	8 g	Boil	10 min
Spice	Przyprawa korzenna	5 g	Boil	10 min