

# Zemsta mikołaja

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **46**
- SRM **32.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

| Type    | Name                    | Amount         | Yield | EBC |
|---------|-------------------------|----------------|-------|-----|
| Grain   | wiedeński Weyermann     | 2 kg (36%)     | --- % | 10  |
| Grain   | pale ale wiking malt    | 2 kg (36%)     | --- % | 6   |
| Grain   | Słód czekoladowy 400    | 0.3 kg (5.4%)  | --- % | 400 |
| Grain   | Słód Cookie Viking Malt | 0.1 kg (1.8%)  | --- % | 50  |
| Grain   | Słód Carafa (R) typ I   | 0.2 kg (3.6%)  | --- % | 900 |
| Grain   | Słód karmelowy 600      | 0.25 kg (4.5%) | --- % | 600 |
| Grain   | Pszeniczny              | 0.2 kg (3.6%)  | 85 %  | 4   |
| Sugar   | cukier kandyzowany      | 0.25 kg (4.5%) | --- % | --- |
| Adjunct | latkoza                 | 0.25 kg (4.5%) | --- % | --- |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | junga                  | 10 g   | 60 min | 12.9 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 40 min | 15.8 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type  | Name      | Amount | Use for | Time   |
|-------|-----------|--------|---------|--------|
| Spice | przyprawy | 1 g    | Boil    | 20 min |