

# Zimowe Ciemne

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- Gravity **17.5 BLG**
- ABV ---
- IBU **41**
- SRM ---
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **73C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (56.3%)	--- %	---
Grain	Strzegom Monachijski typ I	1 kg (18.8%)	--- %	---
Grain	Strzegom Karmel 150	0.5 kg (9.4%)	--- %	---
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.7%)	--- %	---
Grain	prażona pszenica	0.08 kg (1.5%)	--- %	---
Sugar	Cukier Demerara	0.5 kg (9.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Marynka	20 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Rozne	50 g	Boil	10 min