

dżyzus kuwa...

- Gravity **18.2 BLG**
- ABV ---
- IBU **38**
- SRM **25.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg (49.2%)	82 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (23.8%)	79 %	22
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.3%)	68 %	400
Grain	Castle crystal 150	0.3 kg (4.8%)	78 %	150
Grain	Briess - Oat Flakes	0.5 kg (7.9%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Iunga	20 g	15 min	11 %
Boil	Citra	25 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	100 ml	White Labs