

Świąteczne

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **21.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (53.7%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (11.2%)	83 %	5
Grain	Rye Malt	0.5 kg (11.2%)	63 %	10
Grain	Abbey Malt Weyermann	0.3 kg (6.7%)	75 %	45
Grain	Caraaroma	0.25 kg (5.6%)	78 %	400
Grain	Jęczmień palony	0.12 kg (2.7%)	55 %	1100
Grain	Płatki owsiane	0.4 kg (8.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	12 %
Boil	Sybilla	20 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	9 g	Boil	10 min
Spice	Gałka Muszkatowa	5 g	Boil	10 min
Spice	Kardamon	4 g	Boil	10 min
Spice	Godzdziki	10 g	Boil	10 min
Spice	Suszona śliwka	200 g	Boil	10 min
Spice	Imbir	4 g	Boil	10 min

Spice	Ziele angielskie	3 g	Boil	10 min
Spice	Anyz	1 g	Boil	10 min
Spice	Aframon madagaskarski	4 g	Boil	10 min
Spice	Kolendra	6 g	Boil	10 min
Spice	Skórki pomarańczy	30 g	Boil	10 min
Spice	Skórki cytryny	30 g	Boil	10 min