

## AVE SANTA - Piwo świąteczne 30 BLG - 15 L

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **20**
- SRM **42.3**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 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)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Grain          | Pilzneński                          | 2.5 kg (32.5%) | 81 %  | 4   |
| Grain          | Monachijski Ciemny Steinbach        | 1.5 kg (19.5%) | 100 % | 30  |
| Grain          | Strzegom Karmel 300                 | 1 kg (13%)     | 70 %  | 299 |
| Grain          | Kawowy 500                          | 1 kg (13%)     | 70 %  | 299 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (22.1%) | 80 %  | 36  |

### Hops

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

### Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 20 g   | Mangrove Jack's |

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Cukier kandyzowany brązowy | 5000 g | Boil    | 5 min  |
| Flavor | Cukier kandyzowany płynny  | 250 g  | Boil    | 5 min  |
| Flavor | Skórki pomarańczy          | 10 g   | Boil    | 10 min |
| Flavor | Kardamon                   | 8 g    | Boil    | 10 min |
| Flavor | Przyprawa korzenna         | 5 g    | Boil    | 10 min |
| Flavor | Laska wanilli              | 2 g    | Boil    | 10 min |