

# Forest Mikołaj

- Gravity **19.6 BLG**
- ABV ---
- IBU **37**
- SRM **37.9**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **43.8 liter(s)**

## Fermentables

| Type  | Name                             | Amount          | Yield | EBC  |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt           | 6 kg (54.8%)    | 80 %  | 7    |
| Grain | Pszeniczny                       | 2 kg (18.3%)    | 85 %  | 4    |
| Grain | Strzegom Wiedeński               | 0.764 kg (7%)   | 79 %  | 10   |
| Grain | Strzegom Monachijski typ II      | 0.769 kg (7%)   | 79 %  | 22   |
| Grain | Caramel/Crystal Malt - 30L       | 0.278 kg (2.5%) | 75 %  | 59   |
| Grain | Strzegom Czekoladowy 1200        | 0.351 kg (3.2%) | 68 %  | 1202 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.141 kg (1.3%) | 73 %  | 1001 |
| Grain | Briess - 2 Row Carapils Malt     | 0.321 kg (2.9%) | 75 %  | 3    |
| Grain | Briess - Caracrysal Wheat Malt   | 0.32 kg (2.9%)  | 78 %  | 120  |

## Hops

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