

# Kolendnik

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **29**
- SRM **34.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (57.1%)	74.84 %	13
Grain	Strzegom Monachijski typ II	1.5 kg (17.1%)	74.39 %	41
Grain	Strzegom Karmelowy 30	0.5 kg (5.7%)	72.6 %	79
Grain	Strzegom Czekoladowy ciemny 1200	0.25 kg (2.9%)	71.17 %	2934
Adjunct	Briess - Barley Flakes	0.5 kg (5.7%)	70 %	2
Sugar	Sugar, Table (Sucrose)	1 kg (11.4%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.8 %
Boil	Sybilla	50 g	5 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew T-58	Ale	Dry	11 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	500 g	Boil	15 min
Flavor	Sweet Orange Peel	30 g	Boil	10 min