

Na gwiazdkę

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **27**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (76.9%) | 80 % | 7 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (9.6%) | 71 % | 600 |
| Grain | Żytni | 0.25 kg (9.6%) | 85 % | 8 |
| Grain | Carafa II | 0.1 kg (3.8%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 50 min | 8.7 % |
| Aroma (end of boil) | Marynka | 10 g | 10 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Spice | Cynamon | 20 g | Secondary | 7 day(s) |
| Flavor | Curacao | 100 g | Secondary | 7 day(s) |