

# Pasterka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **44.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (33.3%)	82 %	621
Liquid Extract	Bruntal	3.4 kg (66.7%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10 %
Aroma (end of boil)	Kazbek	30 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Imbir	5 g	Boil	30 min
Spice	Goździki	3 g	Boil	30 min
Spice	Kardamon	3 g	Boil	30 min
Spice	Cynamon	4 g	Boil	30 min
Flavor	Skórka słodkiej pomarańczy	50 g	Boil	30 min