

# Pijany Mikołaj

- Gravity **18.9 BLG**
- ABV ---
- IBU **24**
- SRM **88.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (37.5%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (37.5%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150
Grain	Strzegom Czekoladowy 1200	1 kg (12.5%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	13.2 %
Boil	Simcoe	10 g	10 min	13.2 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	12 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Spice	przyprawa piernikowa	20 g	Boil	5 min
Spice	przyprawa piernikowa	10 g	Secondary	7 day(s)