

# Piwo Świąteczne 2017

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **25**
- SRM **32**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **70 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **40 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (21.5%)	80 %	4
Grain	Strzegom Pale Ale	3 kg (32.3%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (10.8%)	79 %	22
Grain	Żytni	1 kg (10.8%)	85 %	8
Grain	Strzegom Bursztynowy	0.8 kg (8.6%)	70 %	49
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.5 kg (5.4%)	70 %	40
Grain	Strzegom Karmel 300	0.5 kg (5.4%)	70 %	299
Grain	Fawcett - Czekoladowy 1100-1250	0.3 kg (3.2%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985
Grain	Słód Żytni Palony	0.1 kg (1.1%)	67 %	650

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Marynka	35 g	70 min	8.8 %
Boil	Kazbek	20 g	10 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safewbrew T-58	Ale	Dry	11.5 g	Fermentis

## Notes

- Będę dodawał jeszcze przyprawy na ostatnie 10 minut gotowania.  
*Jul 25, 2017, 8:35 PM*