

# Swiat

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **11.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (47.1%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (23.5%)	80 %	20
Grain	Weyermann pszeniczny jasny	1 kg (11.8%)	80 %	6
Grain	Weyermann - Melanoiden Malt	0.6 kg (7.1%)	81 %	53
Grain	Weyermann - Carared	0.4 kg (4.7%)	75 %	45
Grain	Weyermann - Acidulated Malt	0.2 kg (2.4%)	80 %	6
Grain	Gryczany	0.2 kg (2.4%)	--- %	10
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.2%)	74 %	788