

Świąteczne

- Gravity **17.7 BLG**
- ABV ---
- IBU **24**
- SRM **20.9**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Minich | 2 kg (50%) | 80.5 % | 15 |
| Grain | Strzegom Pilzneński | 1.2 kg (30%) | 80 % | 4 |
| Grain | Fawcett - Brown | 0.4 kg (10%) | 72 % | 180 |
| Grain | Strzegom Karmel 150 | 0.4 kg (10%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|-------|--------|-------------|
| Wyeast - French Saison | Ale | Slant | 150 ml | Wyeast Labs |