

# Święta, Święta i po piwie

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **20.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (43%)	85 %	4
Grain	Strzegom Wiedeński	3.5 kg (43%)	79 %	10
Grain	Słód CHÂTEAU PEATED	0.4 kg (4.9%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.5%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (6.1%)	85 %	3
Grain	Carafa	0.04 kg (0.5%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	3.8 %
Boil	Lomik	30 g	0 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	20 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	pieprz	3.6 g	Boil	0 min
Spice	pieprz	2 g	Secondary	---
Spice	Kardamon	10 g	Boil	0 min
Spice	Kardamon	10 g	Secondary	---
Spice	gałka muszkatołowa	10 g	Secondary	---
Spice	gałka muszkatołowa	20 g	Boil	0 min
Fining	Mech irlandzki	10 g	Boil	10 min

## Notes

- Czekoladowy ciemny na ostatnie 30 minut.  
*Nov 13, 2020, 10:21 AM*