

# Zimowe Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **16.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (55.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (18.5%)	85 %	4
Grain	Strzegom Bursztynowy	0.5 kg (18.5%)	70 %	49
Grain	Castle Cafe	0.2 kg (7.4%)	75.5 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Liquid	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	5 g	Secondary	2 day(s)