

## #9 Milonika - Na święta

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt Słodowy Pale Ale	3.4 kg (86.1%)	80 %	7
Sugar	Cukier brązowy	0.55 kg (13.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	5 %
Boil	Summit	6 g	15 min	14.3 %
Aroma (end of boil)	Cascade	15 g	15 min	6.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	Cukier waniliowy	48 g	Boil	10 min
Spice	Cynamon	7 g	Boil	10 min
Spice	Gałka Muszkatołowa	6 g	Boil	10 min
Spice	Goździki	11 g	Boil	10 min
Spice	Skórka z pomarańczy	100 g	Boil	30 min
Spice	Śliwki suszone	200 g	Boil	30 min