

# I po świętach II

- Gravity **16.4 BLG**
- ABV ---
- IBU **23**
- SRM **32.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount          | Yield | EBC  |
|----------------|---------------------------------|-----------------|-------|------|
| Grain          | Strzegom Pilzneński             | 1.5 kg (34.3%)  | 80 %  | 4    |
| Grain          | Strzegom Monachijski typ II     | 1 kg (22.9%)    | 79 %  | 22   |
| Grain          | Żytni                           | 0.75 kg (17.1%) | 85 %  | 8    |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.65 kg (14.9%) | 70 %  | 40   |
| Grain          | Karmelowy Czerwony              | 0.275 kg (6.3%) | 75 %  | 59   |
| Grain          | Strzegom pszenica prażona       | 0.2 kg (4.6%)   | 70 %  | 1000 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 15 g   | 60 min | 11 %       |
| Boil    | Willamette | 50 g   | 0 min  | 5 %        |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory       |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale  | Slant | 500 ml | Fermentum Mobile |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Type</b> | <b>Name</b>      | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|------------------|---------------|----------------|-------------|
| Flavor      | Vanilla Beans    | 5 g           | Secondary      | 3 day(s)    |
| Spice       | Cinnamon         | 5 g           | Boil           | 10 min      |
| Spice       | Cloves           | 5 g           | Boil           | 10 min      |
| Spice       | Cardamom, Green  | 3 g           | Boil           | 10 min      |
| Flavor      | Oak Chips        | 10 g          | Secondary      | 7 day(s)    |
| Spice       | Ziele angielskie | 3 g           | Boil           | 10 min      |