

## List do Mikołaja

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **10.7**
- 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 **14 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Strzegom	2.63 kg (60.9%)	79 %	4
Grain	Słód Monachijski Strzegom	0.75 kg (17.4%)	79 %	15
Grain	Słód Carahell Weyermann	0.15 kg (3.5%)	74 %	25
Grain	Słód Biscuit	0.19 kg (4.3%)	77 %	50
Grain	Płatki owsiane	0.19 kg (4.3%)	85 %	3
Grain	Słód karmelowy 300 Strzegom	0.19 kg (4.3%)	68 %	300
Sugar	Laktoza	0.22 kg (5.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Taurus	15 g	60 min	15.8 %
Boil	Challenger	15 g	5 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	8.63 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Przyprawa do piernika	20 g	Boil	5 min
Flavor	Skórki słodkiej pomarańczy	3.75 g	Boil	5 min