

# Słabiak po świątecznym na chinoku

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **22.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (80%)	80 %	5
Grain	Pilznieński	0.1 kg (4%)	81 %	4
Grain	Strzegom Monachijski typ I	0.1 kg (4%)	79 %	16
Grain	Płatki pszeniczne	0.1 kg (4%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	6.8 %
Boil	Marynka	10 g	60 min	6.8 %
Boil	Marynka	20 g	5 min	6.8 %
Boil	Marynka	10 g	0 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	11.5 g	Safale
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