

Suszonka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **22.9**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (50%)	80 %	20
Grain	Pilzneński	1 kg (25%)	81 %	5
Grain	Weyermann - Carared	0.4 kg (10%)	75 %	45
Grain	Płatki owsiane	0.3 kg (7.5%)	85 %	3
Grain	Weyermann - Carafa II	0.2 kg (5%)	70 %	837
Grain	Jęczmień palony	0.1 kg (2.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Przyprawa do piernika/grzańca	20 g	Boil	15 min
Flavor	Suszone owoce jabłko, gruszka, śliwka	100 g	Boil	10 min