

# Świąteczne 2020

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **26**
- SRM **28.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.2 kg (64.2%)	80 %	5
Grain	Monachijski	1 kg (10.4%)	80 %	16
Grain	Pszeniczny	0.5 kg (5.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (5.2%)	85 %	3
Grain	Caraaroma	0.4 kg (4.1%)	78 %	400
Grain	Wędzony bukiem Viking Malt	0.38 kg (3.9%)	82 %	10
Grain	Strzegom pszenica prażona	0.3 kg (3.1%)	70 %	1000
Grain	Carafa II	0.17 kg (1.8%)	70 %	812
Grain	cookie	0.2 kg (2.1%)	70 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Slant	400 ml	White Labs