Świąteczne

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **89**
- SRM **52.6**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(55.6%)*	81 %	4
Grain	Castle Cafe	0.4 kg *(11.1%)*	75.5 %	480
Grain	Wędzony bukiem Viking Malt	0.4 kg *(11.1%)*	82 %	10
Grain	Jęczmień palony	0.4 kg *(11.1%)*	55 %	985
Grain	Karmelowy żytni Strzegom	0.4 kg *(11.1%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	30 g	70 min	12 %
Aroma (end of boil)	Huell Melon	30 g	15 min	7.5 %