

## Świąteczne 3

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **35**
- SRM **16**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (40.7%)    | 79 %  | 22  |
| Grain | Strzegom Pilzneński         | 1.8 kg (24.4%)  | 80 %  | 4   |
| Grain | Pszeniczny                  | 1 kg (13.6%)    | 85 %  | 4   |
| Grain | Strzegom Wiedeński          | 0.5 kg (6.8%)   | 79 %  | 10  |
| Grain | Płatki owsiane              | 0.4 kg (5.4%)   | 85 %  | 3   |
| Grain | Strzegom Karmel 30          | 0.3 kg (4.1%)   | 75 %  | 30  |
| Grain | Strzegom Karmel 150         | 0.275 kg (3.7%) | 75 %  | 150 |
| Grain | Jęczmień palony             | 0.09 kg (1.2%)  | 55 %  | 985 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Polaris | 21 g   | 60 min | 19 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                       |     |     |      |     |
|-----------------------|-----|-----|------|-----|
| Fermentis Safale T-58 | Ale | Dry | 11 g | --- |
|-----------------------|-----|-----|------|-----|

### Extras

| Type   | Name                  | Amount | Use for   | Time      |
|--------|-----------------------|--------|-----------|-----------|
| Spice  | cukier wanilinowy     | 2 g    | Boil      | 10 min    |
| Spice  | cynamon mielony       | 8 g    | Boil      | 10 min    |
| Spice  | gałka muszkatałowa    | 6 g    | Boil      | 10 min    |
| Flavor | śliwki suszone        | 200 g  | Boil      | 10 min    |
| Spice  | goździki 6szt         | 0 g    | Boil      | 10 min    |
| Flavor | imbir plastry         | 30 g   | Boil      | 10 min    |
| Spice  | pieprz 8szt           | 0 g    | Boil      | 10 min    |
| Spice  | ziele angielskie 8szt | 0 g    | Boil      | 10 min    |
| Flavor | skórka z 3 pomarańczy | 0 g    | Boil      | 10 min    |
| Spice  | laska wanilii         | 0 g    | Secondary | 10 day(s) |
| Spice  | laska cynamonu        | 0 g    | Secondary | 10 day(s) |