

# Świąteczne

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **24**
- SRM **20.9**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	2 kg (50%)	80.5 %	15
Grain	Strzegom Pilzneński	1.2 kg (30%)	80 %	4
Grain	Fawcett - Brown	0.4 kg (10%)	72 %	180
Grain	Strzegom Karmel 150	0.4 kg (10%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - French Saison	Ale	Slant	150 ml	Wyeast Labs