

# Świąteczne

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **6.7**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Pilsen Light	3.4 kg (73.9%)	78 %	4
Liquid Extract	Coopers LME - Amber	1.2 kg (26.1%)	78 %	32

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Boil	Saaz (Czech Republic)	50 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	25 g	Secondary	14 day(s)
Spice	Przyprawa do piernika	25 g	Boil	5 min