

# Świąteczne

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **46.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (37%)	90 %	621
Liquid Extract	Bruntal Pale Ale	1.7 kg (37%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (26.1%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	skórka słodkiej pomarańczy curacao	30 g	Boil	60 min
Other	suszone owoce jabłko gruszka śliwka	500 g	Boil	20 min
Spice	goździk	2 g	Boil	20 min
Spice	cynamon	1.5 g	Boil	20 min
Other	płatki owsiane	400 g	Boil	60 min