

# Świąteczne

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **5.1**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet-Pale Ale	3 kg (60%)	80 %	6
Grain	Soufflet- Pilsneński	2 kg (40%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	goździki	5 g	Boil	10 min
Spice	kardamon	5 g	Boil	10 min
Spice	gałka muszkatołowa	5 g	Boil	10 min