

# święteczne

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **18.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## 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)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (66.7%)	80 %	5
Grain	Monachijski	1 kg (16.3%)	80 %	16
Grain	Strzegom Karmel 150	0.4 kg (6.5%)	75 %	150
Grain	Czekoladowy	0.2 kg (3.3%)	60 %	788
Sugar	cukier	0.45 kg (7.3%)	100 %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
oslo	Ale	Slant	20 ml	---