

# Świąteczne

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **22**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **11.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (64.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (17.9%)	85 %	3
Grain	Fawcett - Brown	0.3 kg (10.7%)	72 %	180
Grain	Strzegom Karmel 30	0.1 kg (3.6%)	75 %	30
Grain	Chocolate Malt (UK)	0.1 kg (3.6%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	50 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	10 g	Boil	5 min
Spice	imbir świeży	5 g	Boil	5 min
Spice	goździk (szt)	2 g	Boil	5 min
Spice	skórka z pomarańczy	5 g	Boil	5 min
Spice	Kakauszale	100 g	Boil	5 min