

# Świąteczne

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **17.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (40%)	80.5 %	6
Grain	Strzegom Pszeniczny	1.5 kg (20%)	81 %	6
Grain	Płatki owsiane	0.8 kg (10.7%)	60 %	3
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45
Grain	Strzegom Monachijski typ I	0.5 kg (6.7%)	79 %	16
Sugar	Milk Sugar (Lactose)	1 kg (13.3%)	76.1 %	0
Grain	Carafa III	0.2 kg (2.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Whirlpool	Citra	20 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	150 g	Boil	10 min
Flavor	Gozdziki cale	15 g	Boil	10 min
Flavor	Aframom	5 g	Boil	10 min
Flavor	Skorki z pomaranczy	150 g	Boil	10 min
Flavor	Galka muszkatołowa	2 g	Boil	10 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zacieranie 60 min w 68 stC  
*Dec 10, 2022, 1:04 PM*