

# Świąteczne Ale 2018

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **18**
- SRM **72.5**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (77.3%)	90 %	621
Sugar	Cukier kandyzowany	0.5 kg (22.7%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6.9 %
Boil	Cascade	10 g	10 min	6.9 %
Aroma (end of boil)	Cascade	10 g	0 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	15 min
Spice	Cynamon	10 g	Boil	15 min
Spice	Goździki	10 g	Boil	15 min
Spice	Kardamon	5 g	Boil	15 min