

## Świąteczne (granat) nieuwarz.

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **29**
- SRM ---

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Fermentables

| Type  | Name             | Amount        | Yield | EBC |
|-------|------------------|---------------|-------|-----|
| Grain | Pale ale         | 6 kg (82.2%)  | --- % | --- |
| Grain | Pszeniczny jasny | 1 kg (13.7%)  | --- % | --- |
| Grain | Carmel pils      | 0.3 kg (4.1%) | --- % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 15 g   | 50 min | 11.3 %     |
| Boil    | Sabro   | 15 g   | 15 min | 15 %       |
| Boil    | Galaxy  | 15 g   | 7 min  | 14.5 %     |
| Boil    | Sabro   | 25 g   | 0 min  | 15 %       |
| Boil    | Galaxy  | 25 g   | 0 min  | 14.5 %     |