

# Świąteczne I

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **30**
- SRM **18.2**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **40.9 liter(s)**
- Total mash volume **63.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.5 kg (15.4%)	79 %	16
Grain	Viking Pale Ale malt	2.4 kg (10.6%)	80 %	5
Grain	Strzegom Wiedeński	5.5 kg (24.2%)	79 %	10
Grain	Viking melanoidynowy	1 kg (4.4%)	75 %	60
Grain	Strzegom Karmel 150	1 kg (4.4%)	75 %	150
Grain	Weyermann Specjal W	0.5 kg (2.2%)	68 %	300
Grain	Strzegom cookie	2.6 kg (11.5%)	72 %	40
Grain	Strzegom Pszeniczny	4 kg (17.6%)	81 %	6
Grain	Strzegom Karmel 600	0.2 kg (0.9%)	68 %	601
Grain	Strzegom Pilzneński	2 kg (8.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	columbus	50 g	60 min	15 %
Boil	Lublin (Lubelski)	30 g	5 min	4.1 %
Boil	Oktawia	30 g	60 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	34.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Przyprawa do piernika	60 g	Boil	15 min
Flavor	skórka pomarańczy	10 g	Boil	15 min
Fining	Whirlflock T	2 g	Boil	15 min