

# Świąteczne

- Gravity **21.3 BLG**
- ABV ---
- IBU **48**
- SRM **40**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount         | Yield  | EBC  |
|----------------|-----------------------------|----------------|--------|------|
| Grain          | Strzegom Pale Ale           | 4.5 kg (76.9%) | 79 %   | 6    |
| Grain          | Strzegom Karmel 600         | 0.2 kg (3.4%)  | 68 %   | 601  |
| Grain          | Jęczmień palony             | 0.1 kg (1.7%)  | 55 %   | 985  |
| Grain          | Strzegom Czekoladowy ciemny | 0.1 kg (1.7%)  | 68 %   | 1200 |
| Sugar          | Candi Sugar, Dark           | 0.25 kg (4.3%) | 78.3 % | 542  |
| Liquid Extract | Honey                       | 0.7 kg (12%)   | 75 %   | 2    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 35 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 40 g   | 15 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |

## Extras

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

| Type   | Name                 | Amount | Use for | Time   |
|--------|----------------------|--------|---------|--------|
| Flavor | wanilia              | 3 g    | Boil    | 10 min |
| Spice  | przyprawa piernikowa | 30 g   | Boil    | 10 min |
| Flavor | anyż                 | 1 g    | Boil    | 10 min |

## Notes

- Przyprawa piernikowa składająca się z; pieprz, goździki, kakao, imbir, ziele angielskie, cynamon, kolędra, gałka muszkatołowa. Wanilia 1/2 laski, anyż 1 gwiazdka.  
*Jun 10, 2016, 1:58 PM*