

Świąteczny AI

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU ---
- SRM **30.1**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa irish stout	1.25 kg (48.3%)	80 %	500
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	1.25 kg (48.3%)	80 %	40
Dry Extract	Gozdawa ekstrakt słodowy superciemny suchy	0.03 kg (1.2%)	95 %	600
Sugar	Cukier trzcinowy	0.06 kg (2.3%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Tomyski	30 g	7 day(s)	2.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	20 g	Secondary	7 day(s)
Spice	Cynamon	15 g	Secondary	7 day(s)
Spice	Gozdziki	5 g	Secondary	7 day(s)
Water Agent	Kwas mlekowy 80%	1 g	Primary	7 day(s)

Notes

- Blg nastawne 14
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