

# Świąteczny dymiony

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **37.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## 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 **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **50 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **50 min** at **71C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony weyerman	5 kg (74.1%)	80 %	5
Grain	Weyermann - Melanoiden Malt	0.25 kg (3.7%)	81 %	53
Grain	Caraaroma	0.5 kg (7.4%)	78 %	400
Grain	Fawcett - Crystal Rye	0.25 kg (3.7%)	73 %	177
Grain	Carafa Special III	0.25 kg (3.7%)	70 %	1034
Sugar	cukier muscavado	0.25 kg (3.7%)	100 %	1
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	12 %
Boil	Lublin (Lubelski)	10 g	25 min	4 %
Boil	Lublin (Lubelski)	20 g	8 min	4 %
Boil	Vic Secret	10 g	8 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM51 Grodzie Dębowe	Wheat	Slant	1500 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	łuska	125 g	Mash	60 min
Water Agent	kreda	2.5 g	Mash	60 min
Water Agent	sól	5 g	Boil	60 min

### Notes

- 1 x łyżeczka soli 1/2 łyżeczki kredy Wylądanie: woda + kwas mlekowy 1 ml 80%

F1 10/10 - 14,5 BLG

F2 26/10 - 4,5 BLG

But - 11/11 - 3,75 BLG , CO2 vol 2.0

ABV 6.0% Odfermentowanie 75.1%

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