

święta

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **51**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (62.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (12.5%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (12.5%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (3.1%) | 68 % | 400 |
| Grain | Barwiący | 0.1 kg (3.1%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (6.3%) | 76.1 % | 0 |

To wsm na 15 min na koniec

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 45 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-------|
| Spice | laska vanilli | 5 g | Boil | 5 min |