

święta

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **34.6**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50.7%)	80 %	5
Grain	Biscuit Malt	0.6 kg (8.7%)	79 %	45
Grain	Strzegom Monachijski typ II	0.6 kg (8.7%)	79 %	22
Grain	Pszeniczny	0.5 kg (7.2%)	85 %	4
Grain	Carafa II	0.3 kg (4.3%)	70 %	812
Grain	Carafa III	0.3 kg (4.3%)	70 %	1034
Grain	Płatki owsiane	0.5 kg (7.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (5.8%)	76.1 %	0
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.9%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale T-58	Ale	Dry	18 g	---

Extras

Type	Name	Amount	Use for	Time
Other	skórka pomarańczy	20 g	Boil	15 min