

## Świętoszek #2

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **29**
- SRM **30.7**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC  |
|----------------|---------------------------------|----------------|-------|------|
| Grain          | Strzegom Pale Ale               | 5 kg (62.5%)   | 79 %  | 6    |
| Grain          | Żytni                           | 1 kg (12.5%)   | 85 %  | 8    |
| Grain          | Strzegom Barwiący               | 0.2 kg (2.5%)  | 68 %  | 1300 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.9 kg (11.3%) | 70 %  | 40   |
| Grain          | Fawcet - Chocolate              | 0.2 kg (2.5%)  | 70 %  | 1100 |
| Grain          | Żytni Czekoladowy               | 0.2 kg (2.5%)  | 55 %  | 950  |
| Grain          | Płatki owsiane                  | 0.5 kg (6.3%)  | 85 %  | 3    |

### Hops

| Use for | Name                                   | Amount | Time   | Alpha acid |
|---------|--|--------|--------|------------|
| Boil    | Nie wiem co za chmiel, ale aromatyczny | 25 g   | 60 min | 14.2 %     |
| Boil    | Willamette                             | 20 g   | 10 min | 4.9 %      |

### Notes

- Słody ciemne na wygrzew.  
Miód spadziowy pójdzie do gotowania.  
Dodatkowo dodam mieszankę przypraw.  
*Dec 3, 2018, 1:14 PM*