

Świętoszek #2

- 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