

Świątoszek #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.
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