

# Swinta

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **61.8**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (36.2%)	80 %	45
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (36.2%)	80 %	700
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.2 kg (25.5%)	80 %	300
Sugar	Milk Sugar (Lactose)	0.1 kg (2.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %
Boil	Oktawia	30 g	30 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	20 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	zest z pomaranczy	40 g	Boil	60 min
Spice	skórka z cytryny	20 g	Boil	60 min
Spice	imbir suszony	4 g	Boil	60 min
Spice	gozdziki	8 g	Boil	60 min
Spice	ziele angielskie	4 g	Boil	60 min
Spice	cynamon	3 g	Boil	60 min
Spice	gałka muskatołowa	4 g	Boil	60 min

## Notes

- na zimno powtórzyć przyprawę?  
*Oct 6, 2021, 9:27 PM*