

[TB] Piwo Świąteczne 30BLG

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **20**
- SRM **52**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **21.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (29.8%) | 81 % | 4 |
| Grain | Monachijski Ciemny | 1.5 kg (17.9%) | 80 % | 30 |
| Grain | Karmelowy 300 | 1 kg (11.9%) | 70 % | 299 |
| Grain | Kawowy | 1 kg (11.9%) | 10 % | 250 |
| Liquid Extract | Ciemny płynny ekstrakt słodowy | 1.5 kg (17.9%) | 80 % | 70 |
| Sugar | Cukier kandyzowany brązowy | 0.5 kg (6%) | 100 % | 400 |
| Sugar | Cukier kandyzowany płynny | 0.4 kg (4.8%) | 100 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Skórki bergamotki | 10 g | Boil | 10 min |
| Spice | Laski wanilii | 2 g | Boil | 10 min |

| | | | | |
|-------|-----------------------------|-----|------|--------|
| Spice | Zmiażdżone ziarna kardamonu | 8 g | Boil | 10 min |
| Spice | Przyprawa korzenna | 5 g | Boil | 10 min |