

# Zemsta mikołaja

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **46**
- SRM **32.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński Weyermann	2 kg (36%)	--- %	10
Grain	pale ale wiking malt	2 kg (36%)	--- %	6
Grain	Słód czekoladowy 400	0.3 kg (5.4%)	--- %	400
Grain	Słód Cookie Viking Malt	0.1 kg (1.8%)	--- %	50
Grain	Słód Carafa (R) typ I	0.2 kg (3.6%)	--- %	900
Grain	Słód karmelowy 600	0.25 kg (4.5%)	--- %	600
Grain	Pszeniczny	0.2 kg (3.6%)	85 %	4
Sugar	cukier kandyzowany	0.25 kg (4.5%)	--- %	---
Adjunct	latkoza	0.25 kg (4.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	10 g	60 min	12.9 %
Boil	Columbus/Tomahawk/Zeus	20 g	40 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	przyprawy	1 g	Boil	20 min