

# Zimowe I

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **18**
- SRM **19.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (65.6%)	79 %	22
Grain	Biscuit Malt	1 kg (16.4%)	79 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (16.4%)	100 %	40
Grain	Chocolate Malt (UK)	0.1 kg (1.6%)	73 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.5 %
Aroma (end of boil)	Marynka	25 g	5 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	20 g	Boil	15 min
Spice	Goździki	30 g	Boil	15 min
Spice	Gałka muszkatowa	10 g	Boil	15 min
Spice	Imbir korzeń	100 g	Boil	15 min
Spice	Lukrecja	20 g	Boil	15 min
Flavor	Płatki dębowe rumowe	20 g	Secondary	10 day(s)