Na gwiazdkę

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **27**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg *(76.9%)*	80 %	7
Grain	Fawcett - Pale Chocolate	0.25 kg *(9.6%)*	71 %	600
Grain	Żytni	0.25 kg *(9.6%)*	85 %	8
Grain	Carafa II	0.1 kg *(3.8%)*	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	8.7 %
Aroma (end of boil)	Marynka	10 g	10 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	20 g	Secondary	7 day(s)
Flavor	Curacao	100 g	Secondary	7 day(s)