

#9 Milonika - Na święta

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.8**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

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

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|-----------------|-------|-----|
| Liquid Extract | Ekstrakt Słodowy Pale Ale | 3.4 kg (86.1%) | 80 % | 7 |
| Sugar | Cukier brązowy | 0.55 kg (13.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 5 % |
| Boil | Summit | 6 g | 15 min | 14.3 % |
| Aroma (end of boil) | Cascade | 15 g | 15 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|--------|
| Spice | Cukier waniliowy | 48 g | Boil | 10 min |
| Spice | Cynamon | 7 g | Boil | 10 min |
| Spice | Gałka Muszkatołowa | 6 g | Boil | 10 min |
| Spice | Goździki | 11 g | Boil | 10 min |
| Spice | Skórka z pomarańczy | 100 g | Boil | 30 min |
| Spice | Śliwki suszone | 200 g | Boil | 30 min |