

Forest Mikołaj

- Gravity **19.6 BLG**
- ABV ---
- IBU **37**
- SRM **37.9**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **43.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (54.8%)	80 %	7
Grain	Pszeniczny	2 kg (18.3%)	85 %	4
Grain	Strzegom Wiedeński	0.764 kg (7%)	79 %	10
Grain	Strzegom Monachijski typ II	0.769 kg (7%)	79 %	22
Grain	Caramel/Crystal Malt - 30L	0.278 kg (2.5%)	75 %	59
Grain	Strzegom Czekoladowy 1200	0.351 kg (3.2%)	68 %	1202
Grain	Fawcett - Pszeniczny Czekoladowy	0.141 kg (1.3%)	73 %	1001
Grain	Briess - 2 Row Carapils Malt	0.321 kg (2.9%)	75 %	3
Grain	Briess - Caracrytal Wheat Malt	0.32 kg (2.9%)	78 %	120

Hops

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