

# I po świętach II

- Gravity **16.4 BLG**
- ABV ---
- IBU **23**
- SRM **32.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (34.3%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (22.9%)	79 %	22
Grain	Żytni	0.75 kg (17.1%)	85 %	8
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.65 kg (14.9%)	70 %	40
Grain	Karmelowy Czerwony	0.275 kg (6.3%)	75 %	59
Grain	Strzegom pszenica prażona	0.2 kg (4.6%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Willamette	50 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	500 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Vanilla Beans	5 g	Secondary	3 day(s)
Spice	Cinnamon	5 g	Boil	10 min
Spice	Cloves	5 g	Boil	10 min
Spice	Cardamom, Green	3 g	Boil	10 min
Flavor	Oak Chips	10 g	Secondary	7 day(s)
Spice	Ziele angielskie	3 g	Boil	10 min