

# Mocno świąteczne

- Gravity **13.8 BLG**
- ABV ---
- IBU **12**
- SRM **31.9**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	0.25 kg (9.4%)	68 %	400
Liquid Extract	Superior PALE ALE Poldingroup	1.2 kg (45.3%)	73 %	35
Liquid Extract	Superior BURSZTYNOWY Poldingroup	1.2 kg (45.3%)	73 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Boil	Northdown	10 g	45 min	4.9 %
Aroma (end of boil)	Northdown	10 g	5 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	---
Safale S-04	Ale	Dry	3 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min
Spice	Skórki słodkiej pomarańczy	110 g	Boil	5 min
Spice	Kardamon	5 g	Boil	5 min
Spice	Cynamon	10 g	Boil	5 min
Spice	Gałka muszkatałowa	5 g	Boil	5 min
Spice	Gozdziki	10 g	Boil	5 min

Spice	Imbir tarty	20 g	Boil	5 min
Spice	Goździki	3 g	Primary	7 day(s)