

# Parszywa dwunastka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM ---
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (50%)	80 %	---
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	8 g	60 min	7 %
Boil	lunga	12 g	60 min	11 %
Aroma (end of boil)	lunga	5 g	10 min	11 %
Aroma (end of boil)	Polaris	3 g	0 min	19 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Breferm Top	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	2 g	Boil	40 min

## Notes

- Fermentacja gęstwą po 2 warkach. Zadanie brzeczki o temperaturze ok 35 C, po kilku godzinach obfita piana i deka. Po ok 20 h of zadania drożdzy blg spadło do 5.  
*Dec 13, 2017, 7:18 PM*