

Śnięty Mikołaj

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **32**
- SRM **32.3**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.1 liter(s)**

Steps

- Temp **45 C**, Time **5 min**
- Temp **53 C**, Time **10 min**
- Temp **66 C**, Time **50 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **5 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **66C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (35.2%)	81 %	5
Grain	Weyermann - Pale Ale Malt	3 kg (35.2%)	85 %	7
Grain	Oats, Flaked	1 kg (11.7%)	80 %	2
Grain	Weyermann - Caraared	0.55 kg (6.5%)	75 %	45
Grain	Caraaroma	0.4 kg (4.7%)	78 %	400
Grain	Jęczmień palony	0.4 kg (4.7%)	55 %	985
Grain	Weyermann - Carafa I	0.17 kg (2%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	80 g	1 min	4.5 %
Boil	Magnum	30 g	60 min	13.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	80 g	Boil	3 min
Spice	laski cynamonu	30 g	Boil	3 min
Spice	trawa cytrynowa	13 g	Boil	3 min
Spice	imbir	12 g	Boil	3 min
Spice	cukier waniliowy	10 g	Boil	3 min
Spice	laska wanilii	2 g	Boil	3 min
Spice	przyprawa do piernika	20 g	Secondary	7 day(s)