

ŚRUT NOCNEJ CISZY

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **27**
- SRM **33.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (55.6%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.9%) | 79 % | 16 |
| Grain | Cookie | 0.3 kg (4.2%) | 70 % | 49 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (5.6%) | 71 % | 600 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (5.6%) | 68 % | 400 |
| Grain | Weyermann - Dehusked Carafa I | 0.3 kg (4.2%) | 70 % | 690 |
| Grain | Carabelge | 0.3 kg (4.2%) | 80 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (6.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 55 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------------|---------------|----------------|-------------|
| Flavor | Suszona skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
| Flavor | Śliwka suszona | 200 g | Boil | 10 min |