

# Świąteczne

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU ---
- SRM **66.3**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Pszeniczny	0.3 kg (7%)	85 %	4
Grain	Weyermann Caramunich 3	0.5 kg (11.6%)	76 %	150
Grain	Weyermann - Carafa II	1 kg (23.3%)	70 %	837
Sugar	Milk Sugar	0.5 kg (11.6%)	76 %	0