

# Swiateczne

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- Gravity **14.7 BLG**
- ABV ---
- IBU **43**
- SRM **36.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.5%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.67 kg (10%)	68 %	1200
Grain	Strzegom Karmel 150	0.5 kg (7.5%)	75 %	30
Grain	Pszeniczny	1 kg (15%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.6 %
Boil	Simcoe	20 g	30 min	12.6 %
Aroma (end of boil)	East Kent Goldings	30 g	5 min	4.7 %