

Świąteczne

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **17.4**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (40%) | 80.5 % | 6 |
| Grain | Strzegom Pszeniczny | 1.5 kg (20%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.8 kg (10.7%) | 60 % | 3 |
| Grain | Biscuit Malt | 0.5 kg (6.7%) | 79 % | 45 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.7%) | 79 % | 16 |
| Sugar | Milk Sugar (Lactose) | 1 kg (13.3%) | 76.1 % | 0 |
| Grain | Carafa III | 0.2 kg (2.7%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Whirlpool | Citra | 20 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Flavor | Śliwka suszona | 150 g | Boil | 10 min |
| Flavor | Gozdziki cale | 15 g | Boil | 10 min |
| Flavor | Aframom | 5 g | Boil | 10 min |
| Flavor | Skorki z pomaranczy | 150 g | Boil | 10 min |
| Flavor | Galka muszkatołowa | 2 g | Boil | 10 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zacieranie 60 min w 68 stC
Dec 10, 2022, 1:04 PM