

# Świąteczne Ciemne

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **45**
- SRM **25.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.7 kg (53.1%)	100 %	4
Grain	Wędzony bukiem Viking Malt	0.3 kg (9.4%)	100 %	10
Grain	Viking Malt Wędzony Jabłonią	0.3 kg (9.4%)	100 %	10
Grain	Viking Malt karmelowy żytni	0.3 kg (9.4%)	100 %	150
Grain	Viking Malt karmelowy 150	0.3 kg (9.4%)	100 %	150
Grain	Castle Cafe	0.3 kg (9.4%)	100 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	20 g	60 min	8.3 %
Boil	Comet	10 g	20 min	8.3 %
Boil	Fantasia	10 g	20 min	4.3 %
Boil	Fantasia	20 g	11 min	4.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
SafBrew t-58	Ale	Dry	11.5 g	SafBrew

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Cynamon	20 g	Boil	20 min