

Świąteczne I

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **30**
- SRM **18.2**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **40.9 liter(s)**
- Total mash volume **63.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3.5 kg (15.4%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 2.4 kg (10.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 5.5 kg (24.2%) | 79 % | 10 |
| Grain | Viking melanoidynowy | 1 kg (4.4%) | 75 % | 60 |
| Grain | Strzegom Karmel 150 | 1 kg (4.4%) | 75 % | 150 |
| Grain | Weyermann Specjal W | 0.5 kg (2.2%) | 68 % | 300 |
| Grain | Strzegom cookie | 2.6 kg (11.5%) | 72 % | 40 |
| Grain | Strzegom Pszeniczny | 4 kg (17.6%) | 81 % | 6 |
| Grain | Strzegom Karmel 600 | 0.2 kg (0.9%) | 68 % | 601 |
| Grain | Strzegom Pilzneński | 2 kg (8.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | columbus | 50 g | 60 min | 15 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4.1 % |
| Boil | Oktawia | 30 g | 60 min | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 34.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------------|------|------|--------|
| Flavor | Przyprawa do piernika | 60 g | Boil | 15 min |
| Flavor | skórka pomarańczy | 10 g | Boil | 15 min |
| Fining | Whirlflock T | 2 g | Boil | 15 min |