

# Święta hohoho

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **56.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	0.7 kg (13.7%)	80 %	45
Liquid Extract	Gozdawa ekstrakt słodowy ciemny	1.7 kg (33.3%)	80 %	650
Liquid Extract	Gozdawa ekstrakt słodowy amber	1.7 kg (33.3%)	80 %	225
Sugar	Cukier	1 kg (19.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Magnat	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Zaprawa do wino grzane nomarta	20 g	Boil	10 min
Spice	Laska wanilii 2x	5 g	Boil	10 min
Spice	Gałka muszkatołowa 1	3 g	Boil	10 min
Spice	Cynamon kora 2x	10 g	Boil	10 min
Spice	Ekstrakt czekoladowy	5 g	Boil	10 min