

Forest Mikołaj

- Gravity **19.6 BLG**
- ABV ---
- IBU **37**
- SRM **37.9**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **43.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 6 kg (54.8%) | 80 % | 7 |
| Grain | Pszeniczny | 2 kg (18.3%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.764 kg (7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.769 kg (7%) | 79 % | 22 |
| Grain | Caramel/Crystal Malt - 30L | 0.278 kg (2.5%) | 75 % | 59 |
| Grain | Strzegom Czekoladowy 1200 | 0.351 kg (3.2%) | 68 % | 1202 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.141 kg (1.3%) | 73 % | 1001 |
| Grain | Briess - 2 Row Carapils Malt | 0.321 kg (2.9%) | 75 % | 3 |
| Grain | Briess - Caracrysal Wheat Malt | 0.32 kg (2.9%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |