

Mocno świąteczne

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **12**
- SRM **31.9**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|----------------|-------|-----|
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (9.4%) | 68 % | 400 |
| Liquid Extract | Superior PALE ALE Poldingroup | 1.2 kg (45.3%) | 73 % | 35 |
| Liquid Extract | Superior BURSZTYNOWY Poldingroup | 1.2 kg (45.3%) | 73 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |
| Boil | Northdown | 10 g | 45 min | 4.9 % |
| Aroma (end of boil) | Northdown | 10 g | 5 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | --- |
| Safale S-04 | Ale | Dry | 3 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------|--------|---------|-------|
| Spice | Curacao | 10 g | Boil | 5 min |
| Spice | Skórki słodkiej pomarańczy | 110 g | Boil | 5 min |
| Spice | Kardamon | 5 g | Boil | 5 min |
| Spice | Cynamon | 10 g | Boil | 5 min |
| Spice | Gałka muszkatałowa | 5 g | Boil | 5 min |
| Spice | Gozdziki | 10 g | Boil | 5 min |

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|-------|-------------|------|---------|----------|
| Spice | Imbir tarty | 20 g | Boil | 5 min |
| Spice | Goździki | 3 g | Primary | 7 day(s) |