

## MS6

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- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **13.2**
- 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (69.4%)	85 %	7
Grain	Strzegom Wiedeński	0.5 kg (6.9%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.8%)	68 %	400
Grain	Strzegom pszeniczny	1 kg (13.9%)	81 %	6
Grain	Biscuit Malt	0.5 kg (6.9%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Marynka	10 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Slant	20 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	goździki	2 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min