

# Niemy Krzyk Karpia

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **31**
- SRM **16**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.22 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale	5 kg (55.6%)	79 %	6
Grain	Colorado Honig	2 kg (22.2%)	79 %	5
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.8%)	68 %	400
Grain	Płatki owsiane	1.5 kg (16.7%)	85 %	3
Grain	Strzegom Karmel 300	0.25 kg (2.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	10 min	5 %
Aroma (end of boil)	Willamette	30 g	0 min	5 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Laska Wanilii	0 g	Boil	10 min
Dwie laski				
Spice	Cynamon	5 g	Boil	10 min
Spice	Skórka pomarańczy	0 g	Boil	10 min
Z dwóch pomarańczy				

Spice	Gałka muszkatołowa	5 g	Boil	10 min
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