

# Pędzelancymonowy Christmans beer

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **33.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy ciemny	1 kg (20%)	80 %	700
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	4 kg (80%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	anyż	2 g	Primary	7 day(s)
Spice	cynamon kora	15 g	Primary	7 day(s)
Spice	przyprawy korzenne do piernika	27 g	Primary	7 day(s)
Spice	skórka z pomarańczy	30 g	Primary	7 day(s)
Spice	skórka z cytryny	20 g	Primary	7 day(s)
Spice	kardamon	5 g	Primary	7 day(s)
Spice	imbir	30 g	Primary	7 day(s)
Spice	gałka muszkatałowa	4 g	Primary	7 day(s)
Fining	płatki owsiane	500 g	Primary	7 day(s)
Flavor	laktoza	800 g	Primary	7 day(s)
Fining	mech irlandzki	25 g	Primary	---