

Piwo Świąteczne

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **32**
- SRM **31.6**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Viking Wędzony bukiem	0.5 kg (9.1%)	82 %	10
Grain	Cara Gold Castlemalting	0.5 kg (9.1%)	78 %	120
Grain	Karmelowy żytni Strzegom	0.5 kg (9.1%)	75 %	150
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150
Grain	Castle Cafe	0.5 kg (9.1%)	75.5 %	480
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7 %
Boil	Marynka	10 g	20 min	7 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Lublin (Lubelski)	20 g	11 min	4 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
safale T-58	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	ziele angielskie	0 g	Boil	90 min
5 szt.				
Spice	goździki	0 g	Boil	90 min
20 szt.				
Spice	imbir świeży	10 g	Boil	90 min
Spice	kora cynamonu	0 g	Boil	90 min
3 szt.				
Flavor	śliwka suszona	200 g	Boil	90 min
Spice	imbir świeży	20 g	Boil	10 min
Spice	goździki	0 g	Boil	10 min
10 szt.				
Spice	ziele angielskie	0 g	Boil	10 min
8 szt.				
Spice	cynamon cięty	10 g	Boil	10 min

Notes

- zacieranie 65 C przez 60 min.
następnie 72 C aż do negatywnej próby jodowej
po próbie jodowej 76 C i filtracja
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