

# ŚRUT NOCNEJ CISZY

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **27**
- SRM **33.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (55.6%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (13.9%)	79 %	16
Grain	Cookie	0.3 kg (4.2%)	70 %	49
Grain	Fawcett - Pale Chocolate	0.4 kg (5.6%)	71 %	600
Grain	Strzegom Czekoladowy jasny	0.4 kg (5.6%)	68 %	400
Grain	Weyermann - Dehusked Carafa I	0.3 kg (4.2%)	70 %	690
Grain	Carabelge	0.3 kg (4.2%)	80 %	30
Grain	Płatki owsiane	0.5 kg (6.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona skórka słodkiej pomarańczy	20 g	Boil	10 min
Flavor	Śliwka suszona	200 g	Boil	10 min