

Świąteczne 2021

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **16.2**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (82%)	81 %	4
Grain	Special B Malt	0.1 kg (1.6%)	65.2 %	315
Grain	Strzegom Monachijski typ I	0.5 kg (8.2%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.3 kg (4.9%)	71 %	600
Grain	Crystal II	0.2 kg (3.3%)	76 %	185

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vermelho	25 g	60 min	8.1 %
Aroma (end of boil)	Vermelho	25 g	10 min	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	1000 ml	Fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Liść limonki	10 g	Bottling	---

Spice	Kardamon	5 g	Boil	10 min
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