

# Świąteczne

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **14.6**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (56.3%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (28.2%)	79 %	22
Grain	Carahell	0.25 kg (7%)	77 %	26
Grain	Weyermann Caramunich 3	0.25 kg (7%)	76 %	150
Grain	Carafa	0.05 kg (1.4%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	10 %
Aroma (end of boil)	Mittelfruh	11 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Spice	Kardamon	2 g	Boil	15 min
Spice	Ziele angielskie	1 g	Boil	15 min
Spice	Imbir	3 g	Boil	15 min
Spice	Cynamon	3 g	Boil	15 min
Spice	Galka muszkatałowa	1 g	Boil	15 min
Spice	Goździki	3 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	14 g	Boil	10 min

## Notes

- Burzliwa 7 dni 18 oC i 7 dni cicha, Kardamon 3 ziarna a 3 g!!!  
*May 8, 2018, 10:35 PM*