

Świąteczne

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **89**
- SRM **52.6**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilznieński | 2 kg (55.6%) | 81 % | 4 |
| Grain | Castle Cafe | 0.4 kg (11.1%) | 75.5 % | 480 |
| Grain | Wędzony bukiem Viking Malt | 0.4 kg (11.1%) | 82 % | 10 |
| Grain | Jęczmień palony | 0.4 kg (11.1%) | 55 % | 985 |
| Grain | Karmelowy żytni Strzegom | 0.4 kg (11.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Galena | 30 g | 70 min | 12 % |
| Aroma (end of boil) | Huell Melon | 30 g | 15 min | 7.5 % |