

# Świąteczne

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **23**
- SRM **14.7**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75.9%)	80 %	5
Grain	Caramunich® typ I	0.2 kg (3.4%)	73 %	80
Grain	Płatki owsiane	0.2 kg (3.4%)	85 %	3
Grain	Carafa II	0.13 kg (2.2%)	70 %	812
Sugar	Candi Sugar, Clear	0.5 kg (8.4%)	78.3 %	2
Adjunct	Honey	0.4 kg (6.7%)	90 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	60 min	4 %
Boil	Styrian Golding	20 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Slant	120 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	10 min

Spice	aframon madagaskarski	7 g	Boil	10 min
Flavor	skórka pomarańczowa	15 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	15 min