

# Świąteczne

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **15**
- SRM **38.5**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (52.6%)	80 %	5
Grain	Pszeniczny	1 kg (26.3%)	85 %	4
Grain	Płatki owsiane	0.4 kg (10.5%)	60 %	7.4
Grain	Barwiący	0.2 kg (5.3%)	55 %	985
Grain	Czekoladowy	0.2 kg (5.3%)	60 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	20 g	50 min	4 %
Whirlpool	Hallertau Mittelfruh	10 g	10 min	4 %