

# Świąteczne

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **7.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150
Grain	Żytni	1 kg (16%)	85 %	8
Adjunct	Dynia	1 kg (16%)	--- %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Dynia	500 g	Mash	60 min
Spice	Skórki pomarańczy	10 g	Boil	5 min
Spice	Goździki	1 g	Boil	2 min
Spice	Cynamon cejlnoński kora	5 g	Boil	15 min