

## Świąteczne v2

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **6**
- SRM **31.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40.4%)	90 %	---
Grain	Special B Malt	0.2 kg (4%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (3%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.15 kg (3%)	80 %	400
Grain	Carafa Typ II	0.15 kg (3%)	80 %	---
Grain	Carafa Typ III	0.15 kg (3%)	80 %	---
Grain	Strzegom Wiedeński	0.5 kg (10.1%)	79 %	10
Grain	Płatki owsiane	0.4 kg (8.1%)	85 %	3
Grain	Castle Pale Ale	1 kg (20.2%)	80 %	10
Grain	Strzegom Karmel 150	0.15 kg (3%)	75 %	150
Grain	Briess - Black Barley	0.1 kg (2%)	55 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kokos prażony	270 g	Secondary	7 day(s)
Flavor	6x espresso	0.41 g	Secondary	7 day(s)
Spice	Cynamon	10 g	Boil	10 min
Flavor	4x laski wanilli	0.41 g	Secondary	7 day(s)