

# Swienta dfa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **17.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **73C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount       | Yield | EBC  |
|-------|--------------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt           | 4 kg (48.5%) | 80 %  | 5    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.25 kg (3%) | 68 %  | 1200 |
| Grain | Strzegom<br>Monachijski typ II | 1 kg (12.1%) | 79 %  | 22   |
| Grain | Pilzneński                     | 3 kg (36.4%) | 81 %  | 4    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 35 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name                                 | Type | Form   | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------|
| WLP670 - American<br>Farmhouse Blend | Ale  | Liquid | 200 ml | ---        |

## Notes

- 4 pokolenie  
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