

# święta

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **51**
- 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (62.5%)	80 %	5
Grain	Płatki owsiane	0.4 kg (12.5%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.4 kg (12.5%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.1 kg (3.1%)	68 %	400
Grain	Barwiący	0.1 kg (3.1%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.2 kg (6.3%)	76.1 %	0

To wsm na 15 min na koniec

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	45 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	laska vanilli	5 g	Boil	5 min