

Zdrówka, a reszta się ułoży

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **32.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (45.5%)	79 %	10
Grain	Strzegom Czekoladowy jasny	1.5 kg (17%)	68 %	400
Grain	Słód owsiany Fawcett	2 kg (22.7%)	61 %	5
Grain	Caramel/Crystal Malt - 120L	1 kg (11.4%)	72 %	160
Sugar	Milk Sugar (Lactose)	0.3 kg (3.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	13.9 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Spice	Cinnamon	15 g	Boil	5 min
Spice	Przyprawa korzenna	15 g	Boil	5 min
Spice	vanilia	15 g	Boil	5 min
Spice	Skórka pomarańczy	30 g	Boil	5 min