

# AVE SANTA - Piwo świąteczne 30 BLG - 15 L

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **20**
- SRM **42.3**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (32.5%)	81 %	4
Grain	Monachijski Ciemny Steinbach	1.5 kg (19.5%)	100 %	30
Grain	Strzegom Karmel 300	1 kg (13%)	70 %	299
Grain	Kawowy 500	1 kg (13%)	70 %	299
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (22.1%)	80 %	36

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany brązowy	5000 g	Boil	5 min
Flavor	Cukier kandyzowany płynny	250 g	Boil	5 min
Flavor	Skórki pomarańczy	10 g	Boil	10 min
Flavor	Kardamon	8 g	Boil	10 min
Flavor	Przyprawa korzenna	5 g	Boil	10 min
Flavor	Laska wanilli	2 g	Boil	10 min