

Eksperyment 2

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **40**
- SRM **20**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (64.9%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 2 kg (26%) | 80 % | 5 |
| Grain | Cara Gold Castlemalting | 0.5 kg (6.5%) | 78 % | 120 |
| Grain | Briess - Dark Chocolate Malt | 0.2 kg (2.6%) | 60 % | 827 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Sybilla | 100 g | 60 min | 3.5 % |
| Boil | Hallertau Tradition | 50 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US 05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|-----------|
| Spice | Przyprawa do piernika | 30 g | Primary | 10 day(s) |
| Spice | Imbir | 100 g | Primary | 10 day(s) |