

# Jezusicki Ale

- Gravity **16.4 BLG**
- ABV ---
- IBU **46**
- SRM **20.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (37.2%)	79 %	6
Grain	Maris Otter Crisp	2.5 kg (26.6%)	83 %	6
Grain	Caraaroma	0.4 kg (4.3%)	78 %	400
Grain	Strzegom Monachijski typ II	1 kg (10.6%)	79 %	22
Grain	Carahell	1 kg (10.6%)	77 %	26
Grain	Abbey Castle	1 kg (10.6%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	bohemie	50 g	60 min	7.76 %
Boil	Fuggles	50 g	30 min	4.5 %
Boil	Golding	50 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar belle saison	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min
Spice	imbir	30 g	Boil	15 min
Spice	godziki	5 g	Boil	10 min
Flavor	suszone wiśnie	100 g	Boil	15 min
Flavor	suszony owoc dzikiej róży	50 g	Boil	10 min
Spice	cynamon	5 g	Boil	10 min