

## Piwo... Kiedyś zdążę na święta - znaczy niech leży rok.

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **29**
- SRM **31.6**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (61.2%)	79 %	20
Grain	Weyermann Caramunich 3	1 kg (20.4%)	76 %	150
Grain	Caraaroma	0.2 kg (4.1%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.1%)	68 %	400
Grain	Płatki owsiane	0.5 kg (10.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	6.1 %
Boil	Fuggles	25 g	10 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis T-58	Ale	Dry	20 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Spice	Skórka pomarańczy	20 g	Boil	10 min
Spice	Jagody jałowca	20 g	Boil	10 min
Spice	Skórka cytryny	20 g	Boil	10 min

## Notes

- Dodatkowo - kolendra, cynamon, goździk, gałka muskatołowa, wanilia, imbir - do ustalenia ilość.

Lub Prymat - przyprawa do piernika 100g

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