

# Piwo Świąteczne

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **17**
- SRM **53.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (35.1%)	90 %	621
Liquid Extract	Bruntal	1.7 kg (35.1%)	81 %	26
Liquid Extract	Strzegom Bursztynowy	1.2 kg (24.7%)	70 %	49
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	30 min	3.5 %
Boil	Perun	30 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	wanilja	6 g	Boil	30 min
Spice	kora cynamonu	6 g	Boil	30 min
Spice	kardamon	3 g	Boil	30 min
Spice	pieprz czarny	6 g	Boil	30 min
Flavor	skurka z pomarańczy	5 g	Boil	30 min
Flavor	skurka cytryny	5 g	Boil	30 min