

Świąteczne

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **21.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 2.4 kg (53.7%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (11.2%) | 83 % | 5 |
| Grain | Rye Malt | 0.5 kg (11.2%) | 63 % | 10 |
| Grain | Abbey Malt Weyermann | 0.3 kg (6.7%) | 75 % | 45 |
| Grain | Caraaroma | 0.25 kg (5.6%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.12 kg (2.7%) | 55 % | 1100 |
| Grain | Płatki owsiane | 0.4 kg (8.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 12 % |
| Boil | Sybilla | 20 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Spice | Cynamon | 9 g | Boil | 10 min |
| Spice | Gałka Muszkatowa | 5 g | Boil | 10 min |
| Spice | Kardamon | 4 g | Boil | 10 min |
| Spice | Godzdziki | 10 g | Boil | 10 min |
| Spice | Suszona śliwka | 200 g | Boil | 10 min |
| Spice | Imbir | 4 g | Boil | 10 min |

| | | | | |
|-------|--------------------------|------|------|--------|
| Spice | Ziele angielskie | 3 g | Boil | 10 min |
| Spice | Anyz | 1 g | Boil | 10 min |
| Spice | Aframon madagaskarski | 4 g | Boil | 10 min |
| Spice | Kolendra | 6 g | Boil | 10 min |
| Spice | Skórki pomarańczy | 30 g | Boil | 10 min |
| Spice | Skórki cytryny | 30 g | Boil | 10 min |