

# Świąteczne Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **22.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (61.5%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (12.3%)	80 %	6
Grain	Czekoladowy	0.3 kg (3.7%)	60 %	788
Grain	Płatki owsiane	0.4 kg (4.9%)	85 %	3
Grain	special x	0.5 kg (6.2%)	70 %	350
Grain	Karmelowy Czerwony	0.5 kg (6.2%)	75 %	59
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.3 kg (3.7%)	70 %	40
Grain	Płatki ryżowe	0.125 kg (1.5%)	85 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile 27	Ale	Liquid	10 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	cukier wanilinowy	20 g	Boil	15 min
Spice	cynamon	10 g	Boil	15 min
Spice	gałka muszkatołowa	5 g	Boil	15 min

Flavor	śliwki suszone	150 g	Boil	15 min
Spice	goździki	16 g	Boil	15 min
Spice	Kiszone ziarna kakao	25 g	Boil	15 min
Spice	skórki pomarańczy	3 g	Boil	15 min