

# Świąteczny AI

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU ---
- SRM **30.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Fermentables

| Type           | Name                                       | Amount          | Yield | EBC |
|----------------|--|-----------------|-------|-----|
| Liquid Extract | Gozdawa irish stout                        | 1.25 kg (48.3%) | 80 %  | 500 |
| Liquid Extract | Gozdawa ekstrakt słodowy superjasny        | 1.25 kg (48.3%) | 80 %  | 40  |
| Dry Extract    | Gozdawa ekstrakt słodowy superciemny suchy | 0.03 kg (1.2%)  | 95 %  | 600 |
| Sugar          | Cukier trzcinowy                           | 0.06 kg (2.3%)  | 100 % | --- |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Dry Hop | Tomyski | 30 g   | 7 day(s) | 2.8 %      |

## Yeasts

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

## Extras

| Type        | Name                       | Amount | Use for   | Time     |
|-------------|----------------------------|--------|-----------|----------|
| Spice       | Skórka słodkiej pomarańczy | 20 g   | Secondary | 7 day(s) |
| Spice       | Cynamon                    | 15 g   | Secondary | 7 day(s) |
| Spice       | Gozdziki                   | 5 g    | Secondary | 7 day(s) |
| Water Agent | Kwas mlekowy 80%           | 1 g    | Primary   | 7 day(s) |

## Notes

- Blg nastawne 14  
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