

# Świąteczny ejl

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **24.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (34.5%)	79 %	22
Grain	Special B Malt	0.4 kg (6.9%)	65.2 %	315
Grain	Strzegom Karmel 600	0.4 kg (6.9%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	35 g	60 min	6 %
Boil	Chinook pl	15 g	15 min	6 %

## Notes

- Kolendra 10g, mieszanka o Piernikowa 1op skórka z 3 pomarańczy mix przypraw w niewielkiej ilości  
Nov 22, 2021, 9:39 AM