

# święta

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **51**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt           | 2 kg (62.5%)   | 80 %   | 5    |
| Grain | Płatki owsiane                 | 0.4 kg (12.5%) | 60 %   | 3    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.4 kg (12.5%) | 68 %   | 1200 |
| Grain | Strzegom<br>Czekoladowy jasny  | 0.1 kg (3.1%)  | 68 %   | 400  |
| Grain | Barwiący                       | 0.1 kg (3.1%)  | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)           | 0.2 kg (6.3%)  | 76.1 % | 0    |

To wsm na 15 min na koniec

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 35 g   | 45 min | 4 %        |

## Extras

| Type  | Name          | Amount | Use for | Time  |
|-------|---------------|--------|---------|-------|
| Spice | laska vanilli | 5 g    | Boil    | 5 min |