

Swinta

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **61.8**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (36.2%) | 80 % | 45 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.7 kg (36.2%) | 80 % | 700 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.2 kg (25.5%) | 80 % | 300 |
| Sugar | Milk Sugar (Lactose) | 0.1 kg (2.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 3.5 % |
| Boil | Oktawia | 30 g | 30 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP518 - Opshaug Kveik Ale | Ale | Liquid | 20 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Spice | zest z pomaranczy | 40 g | Boil | 60 min |
| Spice | skórka z cytryny | 20 g | Boil | 60 min |
| Spice | imbir suszony | 4 g | Boil | 60 min |
| Spice | gozdziiki | 8 g | Boil | 60 min |
| Spice | ziele angielskie | 4 g | Boil | 60 min |
| Spice | cynamon | 3 g | Boil | 60 min |
| Spice | gałka muszkatołowa | 4 g | Boil | 60 min |

Notes

- na zimno powtórzyć przyprawę?
Oct 6, 2021, 9:27 PM