

# Świąteczne belgijskie żyto

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **244.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Fermentables

| Type           | Name               | Amount         | Yield | EBC  |
|----------------|--------------------|----------------|-------|------|
| Liquid Extract | Żytni enzymatyczny | 2.4 kg (58.5%) | 100 % | 3700 |
| Liquid Extract | Belgia Amber ale   | 1.7 kg (41.5%) | 100 % | 3000 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Dry Hop | Izabella | 50 g   | 7 day(s) | 5.1 %      |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|------------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |
| Gozdawa - Belgian Fruit & Spicy          | Ale  | Dry  | 10 g   | Gozdawa         |

## Extras

| Type  | Name             | Amount | Use for   | Time     |
|-------|------------------|--------|-----------|----------|
| Spice | Goździki         | 5 g    | Secondary | 7 day(s) |
| Spice | Cynamon          | 5 g    | Secondary | 7 day(s) |
| Spice | Pędy sosny       | 150 g  | Boil      | 15 min   |
| Other | Kwas mlekowy 80% | 5 g    | Primary   | 7 day(s) |