Eksperyment 2

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **40**
- SRM **20**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg *(64.9%)*	79 %	22
Grain	Viking Pale Ale malt	2 kg *(26%)*	80 %	5
Grain	Cara Gold Castlemalting	0.5 kg *(6.5%)*	78 %	120
Grain	Briess - Dark Chocolate Malt	0.2 kg *(2.6%)*	60 %	827

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	100 g	60 min	3.5 %
Boil	Hallertau Tradition	50 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US 05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Przyprawa do piernika	30 g	Primary	10 day(s)
Spice	Imbir	100 g	Primary	10 day(s)