Piwo świąteczne

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **28.9**
- Style **Christmas/Winter Specialty Spiced Beer**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg *(61.5%)*	82 %	4
Grain	Strzegom Monachijski typ I	1 kg *(15.4%)*	79 %	16
Grain	Strzegom Karmel 150	0.2 kg *(3.1%)*	75 %	150
Grain	Strzegom Karmel 300	0.2 kg *(3.1%)*	70 %	299
Grain	Strzegom Czekoladowy jasny	0.4 kg *(6.2%)*	68 %	400
Grain	Strzegom Barwiący	0.2 kg *(3.1%)*	68 %	1300
Grain	Płatki owsiane	0.5 kg *(7.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	5 %
Boil	Marynka	30 g	5 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Przyprawa piernikowa	100 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.