

Piernik Tremor

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **25.3**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (40.5%)	80 %	4
Grain	Strzegom Monachijski typ I	4 kg (54.1%)	79 %	16
Grain	Carafa III	0.3 kg (4.1%)	65 %	1350
Grain	Strzegom Karmel 300	0.1 kg (1.4%)	70 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dana	10 g	30 min	10.8 %
Boil	Hallertauer Taurus	10 g	30 min	15.8 %
Boil	Saaz	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE-134	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	20 g	Boil	10 min
Spice	Cynamon	20 g	Boil	10 min
Spice	Gałka muszkatołowa	5 g	Boil	10 min
Spice	Goździki	10 g	Boil	10 min
Fining	Mech Irlandzki	5 g	Boil	10 min