

Zimowe

- Gravity **14.3 BLG**
- ABV ---
- IBU **25**
- SRM **73.1**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **2 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (43.6%) | 90 % | --- |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (43.6%) | 90 % | 621 |
| Sugar | Cukier Kandyzowany ciemny | 0.25 kg (6.4%) | --- % | --- |
| Adjunct | Laktoza | 0.25 kg (6.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Nugget | 13 g | 60 min | 13 % |
| Boil | Ahtanum | 11 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| BE-256 | Ale | Dry | 11.2 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Cynamon w laskach | 50 g | Boil | 60 min |
| Spice | Cynamon w laskach | 50 g | Boil | 15 min |