

# Piernikus

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **39**
- SRM **31.9**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (65.4%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (13.1%)	80 %	6
Grain	Płatki owsiane	0.4 kg (5.2%)	85 %	3
Grain	Strzegom Karmel 300	0.4 kg (5.2%)	70 %	299
Grain	Strzegom Karmel 150	0.15 kg (2%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.6 kg (7.8%)	71 %	600
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.6 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis SafAle™ T-58	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Gałka muskatołowa	6 g	Boil	10 min
Spice	Skórka z 3 pomarańczy	20 g	Boil	10 min
Spice	Goździki	8 g	Boil	10 min
Spice	Cynamon mielony	8 g	Boil	10 min
Spice	Cukier waniliowy	50 g	Boil	10 min
Spice	Kardamon	4 g	Boil	10 min
Other	Przyprawa do piernika (łyżeczka)	5 g	Boil	10 min
Spice	Cynamon cięty	10 g	Secondary	3 day(s)