

## 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