# Imperialny piernik

- Gravity 16.1 BLG
- ABV **6.8** %
- IBU **41**
- SRM **55.7**
- Style Christmas/Winter Specialty Spiced Beer

### **Batch size**

- Expected quantity of finished beer 15 liter(s)
- Trub loss 5 %
- Size with trub loss 15.8 liter(s)
- · Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 19 liter(s)

## **Mash information**

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 6.6 liter(s)
- Total mash volume 8.8 liter(s)

## **Steps**

- Temp **65 C**, Time **40 min** Temp **72 C**, Time **20 min**
- Temp 78 C, Time 2 min

## Mash step by step

- Heat up 6.6 liter(s) of strike water to 71.8C
- Add grains
- Keep mash 40 min at 65C
- Keep mash 20 min at 72C
- Keep mash 2 min at 78C
- Sparge using 14.4 liter(s) of 76C water or to achieve 19 liter(s) of wort

## **Fermentables**

Туре	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg <i>(43.6%)</i>	90 %	621
Grain	Briess - Pale Ale Malt	1.5 kg <i>(51.3%)</i>	80 %	7
Grain	Abbey Malt Weyermann	0.5 kg <i>(5.1%)</i>	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	10 min	4.5 %
Boil	East Kent Goldings	15 g	10 min	5.1 %
Boil	Magnum	20 g	60 min	13.5 %

### **Yeasts**

Name	Туре	Form	Amount	Laboratory
Us 05	Ale	Dry	11.5 g	

#### **Extras**

Туре	Name	Amount	Use for	Time
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Spice	Gałka muszkatułowa	5 g	Secondary	5 day(s)
Spice	Cynamon	5 g	Secondary	5 day(s)
Spice	Imbir	5 g	Secondary	5 day(s)