

Płynny piernik

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **35.4**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2 kg (74.1%)	82 %	4
Grain	Strzegom Czekoladowy jasny	0.35 kg (13%)	68 %	400
Grain	Jęczmień palony	0.2 kg (7.4%)	55 %	985
Grain	Weyermann Caramunich 3	0.15 kg (5.6%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	21 g	60 min	8.5 %
Aroma (end of boil)	PŁ-01	21 g	15 min	5 %
Aroma (end of boil)	Pałacowy	30 g	0 min	8.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	pierniki	200 g	Secondary	7 day(s)