

## [E] Piernikowe

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **18**
- SRM **73**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (70.8%)	90 %	621
Dry Extract	Ekstrakt słodowy w proszku Bruntal	0.4 kg (16.7%)	100 %	25
Sugar	Milk Sugar (Lactose)	0.3 kg (12.5%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	3.5 %
Aroma (end of boil)	Fuggles	25 g	3 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	800 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Przyprawa do piernika	27 g	Boil	10 min