

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) |