

#6 Miodożer - he doesn't give a shit! by Walt&Georg

- Gravity **14.9 BLG**
- ABV ---
- IBU **29**
- SRM **12.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **37.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **37.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (68.5%) | 80 % | 4 |
| Grain | Castle Abbey Malt | 0.5 kg (6.8%) | 75 % | 45 |
| Grain | Cara Gold Castlemalting | 0.1 kg (1.4%) | 78 % | 100 |
| Sugar | Honey | 1.2 kg (16.4%) | 80 % | 60 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (6.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Styrian Goldings | 12 g | 10 min | 4.5 % |
| Boil | Styrian Goldings | 13 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| Safbrew S-33 | Lager | Slant | 200 ml | Safbrew |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | moss | 7 g | Boil | 10 min |