

Kobierskie Miodowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **10.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **20 min** at **79C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.86 kg (50.2%) | 81 % | 4 |
| Grain | Monachijski | 0.84 kg (14.7%) | 80 % | 17 |
| Grain | Biscuit Malt | 0.4 kg (7%) | 79 % | 50 |
| Grain | Caramunich® typ I | 0.6 kg (10.5%) | 73 % | 80 |
| Adjunct | Miód Gryczany (Buckwheat Honey) | 0.7 kg (12.3%) | 70 % | 40 |
| Adjunct | Płatki owsiane | 0.3 kg (5.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 60 g | 60 min | 3.4 % |
| Boil | Lublin (Lubelski) | 40 g | 15 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|---------|------------|
| safale S-33 | Wheat | Dry | 17.25 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Spice | kolendra | 12.8 g | Boil | 15 min |
| Spice | skórka cytryny | 32 g | Boil | 15 min |
| Flavor | miód gryczany | 350 g | Boil | 15 min |

Notes

- refermentacja z 120g glukozy
blg końcowe 3,5
burzliwa 6 dni
cicha 11 dni
Aug 14, 2017, 7:57 AM