

Miód gryczany wariant 1

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **13**
- SRM **19.9**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **55 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (26%)	75 %	16
Grain	Strzegom Pilsneńskizneński	0.5 kg (13%)	80 %	4
Grain	Abbey Castle	0.5 kg (13%)	80 %	45
Grain	Caramunich® typ I	0.3 kg (7.8%)	73 %	80
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.5 kg (39%)	70 %	40
Grain	Carafa III	0.05 kg (1.3%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Fuggles	10 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	5 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
k97	Ale	Dry	11.5 g	---