

miodek gryczny

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **9.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 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 **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **79C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **32.2 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