

Miodowe burton

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **26**
- SRM **31.5**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **70 C**, Time **15 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **72C**
- Sparge using **-6.8 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------|----------------|-------|------|
| Grain | Pilzneński | 1.2 kg (27.6%) | 81 % | 4 |
| Grain | Monachijski | 0.1 kg (2.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.1 kg (2.3%) | 79 % | 10 |
| Grain | Żytni | 0.2 kg (4.6%) | 85 % | 8 |
| Grain | Pszoniczny | 0.2 kg (4.6%) | 85 % | 4 |
| Adjunct | Miód Gryczany (Buckwheat Honey) | 2.1 kg (48.3%) | 70 % | 40 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (3.4%) | 68 % | 1200 |
| Grain | płatki żytnie | 0.2 kg (4.6%) | 80 % | 8 |
| Grain | Strzegom Bursztynowy | 0.1 kg (2.3%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 60 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|---------|------|-----|------|-----|
| miodowe | Wine | Dry | 10 g | --- |
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