

# Miodowe earl grey z imbirem i cytryną

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (35.1%)	82 %	4
Liquid Extract	Honey	1.2 kg (21.1%)	75 %	2
Grain	Viking Wheat Malt	1 kg (17.5%)	83 %	5
Grain	Oats, Flaked	1 kg (17.5%)	80 %	2
Grain	Abbey Malt Weyermann	0.25 kg (4.4%)	75 %	45
<>abbey, cookie				
Grain	Strzegom Karmel 30	0.25 kg (4.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z imbiru i cytryny (4/1)	100 g	Boil	5 min

Flavor	Earl grey	100 g	Boil	5 min
w tym 5g skórek cytryny				
Water Agent	Chlorek wapnia	4 g	Mash	90 min
Fining	whirlfloc	1 g	Boil	5 min