

# Miodowe Gryczane

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **12.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt            | 1.1 kg (22.4%) | 80 %  | 5   |
| Grain          | Viking Vienna Malt              | 1.1 kg (22.4%) | 79 %  | 7   |
| Grain          | Carahell                        | 0.25 kg (5.1%) | 77 %  | 26  |
| Grain          | Strzegom Karmel 150             | 0.25 kg (5.1%) | 75 %  | 150 |
| Grain          | Honey Malt                      | 1.1 kg (22.4%) | 80 %  | 49  |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1.1 kg (22.4%) | 70 %  | 40  |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | lunga       | 12 g   | 60 min | 11 %       |
| Aroma (end of boil) | Huell Melon | 20 g   | 20 min | 7.5 %      |
| Aroma (end of boil) | Huell Melon | 30 g   | 10 min | 7.5 %      |

## Yeasts

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