

Miodowe Hestfaret

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **11.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **70 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (39.2%)	81 %	4
Grain	CARARYE MALT	0.3 kg (5.9%)	73 %	150
Grain	Biscuit Malt	0.8 kg (15.7%)	79 %	45
Liquid Extract	Miód Lipowy (Tilia Honey)	2 kg (39.2%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Fuggles	7.5 g	10 min	4.5 %
Boil	Styrian Golding	7.5 g	10 min	3.6 %
Boil	Fuggles	7.5 g	5 min	4.5 %
Boil	Styrian Golding	7.5 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.2 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Ksylitol (Cukier Brzozowy)	350 g	Bottling	---
Flavor	Miód Lipowy (Tilia Honey)	2000 g	Boil	5 min