

# Miodowe Piwo

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **54**
- SRM **12**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt            | 5 kg (59.5%)   | 80 %  | 5   |
| Grain          | Caramunich® typ I               | 0.6 kg (7.1%)  | 73 %  | 80  |
| Grain          | Weyermann klasztorny            | 1 kg (11.9%)   | 75 %  | 45  |
| Grain          | Płatki owsiane                  | 0.3 kg (3.6%)  | 85 %  | 3   |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1.5 kg (17.9%) | 70 %  | 40  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | magnum | 30 g   | 60 min | 13 %       |
| Boil    | citra  | 7.5 g  | 10 min | 12 %       |
| Boil    | magnum | 20 g   | 5 min  | 3.6 %      |
| Boil    | miód   | 1500 g | 5 min  | 1 %        |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US05 x2 | Ale  | Dry  | 12.5 g | ---        |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 12.5 g | Boil    | 15 min |