

# Misiek PEDAU 2.0

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **12**
- SRM **10.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	miód sztuczny	1 kg (23.5%)	70 %	40
Grain	Żytni	1 kg (23.5%)	85 %	8
Grain	Viking Pale Ale malt	2 kg (47.1%)	80 %	5
Grain	Płatki owsiane	0.25 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale uS-05	Ale	Dry	5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa żubrowa	2 g	Boil	30 min
Herb	cynamon pół płaskiej łyżeczki	2 g	Boil	5 min
Herb	goździk 2 główki	2 g	Boil	10 min