

# Piwo miodowe

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **3.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 25 g   | 60 min | 10 %       |
| Boil                | Marynka           | 25 g   | 30 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 10 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 12.9 g | Safbrew    |

## Extras

| Type   | Name     | Amount | Use for  | Time   |
|--------|----------|--------|----------|--------|
| Other  | miód     | 2500 g | Boil     | 60 min |
| Flavor | ksylitol | 3 g    | Bottling | ---    |
| Other  | cukier   | 3 g    | Bottling | ---    |