

Miodowe burton

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **26**
- SRM **31.5**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **70 C**, Time **15 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **72C**
- Sparge using **-6.8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (27.6%)	81 %	4
Grain	Monachijski	0.1 kg (2.3%)	80 %	16
Grain	Strzegom Wiedeński	0.1 kg (2.3%)	79 %	10
Grain	Żytni	0.2 kg (4.6%)	85 %	8
Grain	Pszeniczny	0.2 kg (4.6%)	85 %	4
Adjunct	Miód Gryczany (Buckwheat Honey)	2.1 kg (48.3%)	70 %	40
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.4%)	68 %	1200
Grain	płatki żytnie	0.2 kg (4.6%)	80 %	8
Grain	Strzegom Bursztynowy	0.1 kg (2.3%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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miodowe	Wine	Dry	10 g	---
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