Świerkowe z miodem

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **9.3**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg *(27.3%)*	80 %	4
Grain	Colorado Honig	1.5 kg *(27.3%)*	79 %	6.25
Grain	Strzegom Pszeniczny	1 kg *(18.2%)*	81 %	6
Liquid Extract	Miód Gryczany (na burzliwą)	1.5 kg *(27.3%)*	80 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	15 g	30 min	18 %
Boil	Eureka!	20 g	10 min	18 %
Dry Hop	Eureka!	15 g	14 day(s)	18 %
Dry Hop	Mosaic	20 g	14 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	gałązki świerku	30 g	Boil	30 min
Water Agent	czysty karagen (proszek)	1 g	Boil	10 min