

7. Miodowe

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **25**
- SRM **16.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (34.9%)	81 %	4
Grain	Abbey Malt Weyermann	0.4 kg (9.3%)	75 %	45
Grain	Caramunich® typ I	0.1 kg (2.3%)	73 %	80
Grain	Płatki owsiane	0.3 kg (7%)	60 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2 kg (46.5%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Fuggles	6 g	10 min	4.5 %
Boil	East Kent Goldings	6 g	10 min	5.1 %
Boil	Fuggles	6 g	5 min	4.5 %
Boil	East Kent Goldings	6 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Ksylitol	300 g	Bottling	---
15g/1 liter				

Notes

- 12 Blg
20 L
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