

# Heavy Meadal

- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **18.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.35 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **65.3C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount       | Yield  | EBC |
|----------------|---------------------------------|--------------|--------|-----|
| Grain          | Pilsen Malt                     | 1.5 kg (30%) | 80.5 % | 3   |
| Grain          | Abbey Castle                    | 0.5 kg (10%) | 80 %   | 45  |
| Grain          | Weyermann - Caramunich I        | 0.2 kg (4%)  | 70 %   | 100 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 2.8 kg (56%) | 70 %   | 40  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Challenger      | 20 g   | 60 min | 5.8 %      |
| Boil    | Fuggles         | 12 g   | 15 min | 4.5 %      |
| Boil    | Styrian Golding | 12 g   | 15 min | 3.6 %      |

## Yeasts

| Name      | Type  | Form | Amount | Laboratory |
|-----------|-------|------|--------|------------|
| Fermentis | Lager | Dry  | 11.5 g | Fermentis  |