

# Hoppy Honey

- Gravity **15.8 BLG**
- ABV ---
- IBU **58**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **69 C**, Time **20 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **69C**
- Keep mash **10 min** at **80C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (61.5%)	81 %	6
Grain	Strzegom Pale Ale	2 kg (30.8%)	80 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (7.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	30 min	11.8 %
Boil	WAI-ITI	100 g	50 min	4.1 %
Dry Hop	Rakau	50 g	100 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Miod rzepakowy	2000 g	Boil	60 min
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