

# miodowe

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **8.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (32.3%)	80 %	4
Grain	Abbey Malt Weyermann	0.5 kg (8.1%)	75 %	45
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.1%)	75 %	30
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.2 kg (19.4%)	70 %	40
Grain	Monachijski	2 kg (32.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski) aromat	20 g	20 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis