

# Miodowe Hestfaret

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **11.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **70 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

| Type           | Name                      | Amount         | Yield | EBC |
|----------------|---------------------------|----------------|-------|-----|
| Grain          | Pilzneński                | 2 kg (39.2%)   | 81 %  | 4   |
| Grain          | CARARYE MALT              | 0.3 kg (5.9%)  | 73 %  | 150 |
| Grain          | Biscuit Malt              | 0.8 kg (15.7%) | 79 %  | 45  |
| Liquid Extract | Miód Lipowy (Tilia Honey) | 2 kg (39.2%)   | 70 %  | 40  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Challenger      | 25 g   | 60 min | 7 %        |
| Boil    | Fuggles         | 7.5 g  | 10 min | 4.5 %      |
| Boil    | Styrian Golding | 7.5 g  | 10 min | 3.6 %      |
| Boil    | Fuggles         | 7.5 g  | 5 min  | 4.5 %      |
| Boil    | Styrian Golding | 7.5 g  | 5 min  | 3.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.2 g | Safale     |

## Extras

| Type   | Name                       | Amount | Use for  | Time  |
|--------|----------------------------|--------|----------|-------|
| Flavor | Ksylitol (Cukier Brzozowy) | 350 g  | Bottling | ---   |
| Flavor | Miód Lipowy (Tilia Honey)  | 2000 g | Boil     | 5 min |