

Miodowe Piwo

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **54**
- SRM **12**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

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

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.5%)	80 %	5
Grain	Caramunich® typ I	0.6 kg (7.1%)	73 %	80
Grain	Weyermann klasztorny	1 kg (11.9%)	75 %	45
Grain	Płatki owsiane	0.3 kg (3.6%)	85 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.5 kg (17.9%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	30 g	60 min	13 %
Boil	citra	7.5 g	10 min	12 %
Boil	magnum	20 g	5 min	3.6 %
Boil	miód	1500 g	5 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05 x2	Ale	Dry	12.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech	12.5 g	Boil	15 min