

# Misiek PEDAU 2.0

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **12**
- SRM **10.4**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type           | Name                 | Amount         | Yield | EBC |
|----------------|----------------------|----------------|-------|-----|
| Liquid Extract | miód sztuczny        | 1 kg (23.5%)   | 70 %  | 40  |
| Grain          | Żytni                | 1 kg (23.5%)   | 85 %  | 8   |
| Grain          | Viking Pale Ale malt | 2 kg (47.1%)   | 80 %  | 5   |
| Grain          | Płatki owsiane       | 0.25 kg (5.9%) | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale uS-05 | Ale  | Dry  | 5 g    | Safale     |

## Extras

| Type | Name                          | Amount | Use for | Time   |
|------|-------------------------------|--------|---------|--------|
| Herb | trawa żubrowa                 | 2 g    | Boil    | 30 min |
| Herb | cynamon pół płaskiej łyżeczki | 2 g    | Boil    | 5 min  |
| Herb | goździk 2 główki              | 2 g    | Boil    | 10 min |