

# Piwo z dodatkiem miodu

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **34**
- SRM **16.3**
- 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 **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 **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (33.3%)	80 %	4.5
Grain	Strzegom Monachijski typ II	5 kg (47.6%)	79 %	16
Grain	Strzegom Karmel 150	1 kg (9.5%)	75 %	150
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (9.5%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	50 g	60 min	6 %
Boil	Agnus	15 g	30 min	14 %
Boil	Agnus	10 g	15 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Goździk	25 g	Boil	15 min
od 15 do 25szt zależnie ile to bedzie ważyć. W pierwszym piwie dam mniej				
Spice	cynamon	2 g	Boil	15 min
delikatnie i zobaczymy później.				

## Notes

- Tworzenie przepisu: Eksperyment  
Pierwsze gotowanie:  
*Jul 17, 2020, 12:58 PM*