

#6 Miodożer - he doesn't give a shit! by Walt&Georg

- Gravity **14.9 BLG**
- ABV ---
- IBU **29**
- SRM **12.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **37.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **37.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (68.5%)	80 %	4
Grain	Castle Abbey Malt	0.5 kg (6.8%)	75 %	45
Grain	Cara Gold Castlemalting	0.1 kg (1.4%)	78 %	100
Sugar	Honey	1.2 kg (16.4%)	80 %	60
Grain	Weyermann pszeniczny jasny	0.5 kg (6.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Styrian Goldings	12 g	10 min	4.5 %
Boil	Styrian Goldings	13 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Lager	Slant	200 ml	Safbrew

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	moss	7 g	Boil	10 min