

7. Miodowe

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **25**
- SRM **16.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (34.9%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.4 kg (9.3%) | 75 % | 45 |
| Grain | Caramunich® typ I | 0.1 kg (2.3%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.3 kg (7%) | 60 % | 3 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 2 kg (46.5%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Fuggles | 6 g | 10 min | 4.5 % |
| Boil | East Kent Goldings | 6 g | 10 min | 5.1 % |
| Boil | Fuggles | 6 g | 5 min | 4.5 % |
| Boil | East Kent Goldings | 6 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 16 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|----------|------|
| Other | Ksylitol | 300 g | Bottling | --- |
| 15g/1 liter | | | | |

Notes

- 12 Blg
20 L
Apr 17, 2021, 9:12 PM