

Klasyczne Miodowe bez miodu

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **2.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3000 liter(s)**
- Boil time **60 min**
- Evaporation rate **5.5555 %/h**
- Boil size **3483.3 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1290 liter(s)**
- Total mash volume **1720 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **1290 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2623.3 liter(s)** of **76C** water or to achieve **3483.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	345 kg (80.2%)	81 %	4
Grain	Monachijski	10 kg (2.3%)	80 %	16
Grain	Pszeniczny	37.5 kg (8.7%)	85 %	4
Grain	Płatki owsiane	37.5 kg (8.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	1500 g	60 min	10 %
Boil	Oktawia	3750 g	10 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Lager	Dry	3000 g	Fermentis