

# Miodowe

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **18**
- Style **Spice, Herb, or Vegetable 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **45 min** at **72C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (72%)	85 %	7
Grain	Weyermann - Carafa II	0.3 kg (4.8%)	70 %	837
Grain	Carahell	0.2 kg (3.2%)	77 %	26
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.25 kg (20%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	45 min	6.5 %
Aroma (end of boil)	Izabella	30 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis