

# MIODOWE DLA NATKI

- Gravity **16.1 BLG**
- ABV ---
- IBU **16**
- SRM **13.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain          | Strzegom Pilzneński             | 2 kg (36%)     | 80 %  | 4   |
| Grain          | Abbey Malt Weyermann            | 1 kg (18%)     | 75 %  | 45  |
| Grain          | Caramunich® typ I               | 0.25 kg (4.5%) | 73 %  | 80  |
| Grain          | Płatki owsiane                  | 0.3 kg (5.4%)  | 85 %  | 3   |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 2 kg (36%)     | 70 %  | 40  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Challenger | 20 g   | 45 min   | 7 %        |
| Boil    | Challenger | 10 g   | 10 min   | 7 %        |
| Dry Hop | Challenger | 20 g   | 7 day(s) | 7 %        |

## Yeasts

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

## Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Flavor | Ksylitol | 350 g  | Secondary | 0 day(s) |

## Notes

- Płatki owsiane nie wymagają kleikowania. Poprawią treściwość i gładkość piwa.  
Miód na ostatnie 5min gotowania  
*Mar 10, 2017, 10:04 AM*