

Miodowe Piwo

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **54**
- SRM **12**

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 **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (59.5%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.6 kg (7.1%) | 73 % | 80 |
| Grain | Weyermann klasztorny | 1 kg (11.9%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.3 kg (3.6%) | 85 % | 3 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1.5 kg (17.9%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | magnum | 30 g | 60 min | 13 % |
| Boil | citra | 7.5 g | 10 min | 12 % |
| Boil | magnum | 20 g | 5 min | 3.6 % |
| Boil | miód | 1500 g | 5 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US05 x2 | Ale | Dry | 12.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 12.5 g | Boil | 15 min |