

Miodowe Piwo

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **10.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

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

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (44.6%)	80 %	5
Grain	Caramunich® typ I	0.2 kg (3.6%)	73 %	80
Grain	Abbey Malt Weyermann	0.4 kg (7.1%)	75 %	45
Grain	Płatki owsiane	0.2 kg (3.6%)	85 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.8 kg (32.1%)	70 %	40
Grain	słód gryczany	0.5 kg (8.9%)	62 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Fuggles	6 g	10 min	4.5 %
Boil	Styrian Golding	6 g	10 min	3.6 %
Boil	Fuggles	6 g	5 min	4.5 %
Boil	Styrian Golding	6 g	5 min	3.6 %
Boil	miód	1800 g	5 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

BELGIAN TRIPEL M31 Mangrove Jack's	Ale	Dry	10 g	---
---------------------------------------	-----	-----	------	-----

Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	15 min

Notes

- ksylitol 0,75 g na l
Aug 24, 2017, 1:26 PM