

# Miodowe

- Gravity **13.2 BLG**
- ABV ---
- IBU **24**
- SRM **9.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	30
Liquid Extract	Miód gryczany	2 kg (44.4%)	100 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Ksylitol	150 g	Secondary	2 day(s)
Fining	mech irlandzki	5 g	Boil	15 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Ksylitol dodany do połowy piwa (ok 10 litrów).  
Spodziewane odfermentowanie (bez dodatku ksylitolu) to 1,5 blg. Czyli alkohol na poziomie 6,2% obj.  
Miód dodany 5 minut przed końcem gotowania.  
*Apr 13, 2016, 9:45 PM*