

#Sowa 30 - Miodowo-Malinowe Ale / Miód Malyna

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **29**
- SRM **5.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (17.2%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (34.5%)	80 %	5
Grain	Weyermann - Spelt Malt	0.5 kg (8.6%)	70 %	6
Grain	Płatki gryczane	0.5 kg (8.6%)	70 %	10
Sugar	Miód wielokwiatowy	1.5 kg (25.9%)	--- %	5
Sugar	Sok malinowy	0.3 kg (5.2%)	--- %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M5 Mead Yeast	Ale	Dry	10 g	Mangrove Jack's

Notes

- Warzenie 22.11.2020. Miód i sok malinowy dodane na 15 minut przed końcem gotowania, gotowanie łącznie

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

60 minut.

Cicha start 03.12.2020. Na cichą dodane 3 x 250 ml Syrop BIO Malina Herbapol oraz 50 ml Mangrove Jack's Natural Flavour Boost Manuka Styled Honey,

Rozlew ?

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