

# Bohemian Ale Miodowy

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **6.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (71.4%)	79 %	6
Grain	Strzegom Bursztynowy	0.45 kg (10%)	70 %	49
Grain	Karamel Pils Steinbach	0.3 kg (6.7%)	79 %	6
Grain	Strzegom Monachijski typ II	0.4 kg (8.9%)	79 %	22
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.13 kg (2.9%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bohemie	18 g	60 min	9.2 %
Boil	Bohemie	18 g	30 min	9.2 %
Boil	Bohemie	20 g	10 min	9.2 %
Whirlpool	Bohemie	15 g	1 min	9.2 %
Dry Hop	Bohemie	29 g	4 day(s)	9.2 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Ksylitol	250 g	Bottling	---