

Heavy Meadal

- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **18.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.35 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **65.3C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Malt	1.5 kg (30%)	80.5 %	3
Grain	Abbey Castle	0.5 kg (10%)	80 %	45
Grain	Weyermann - Caramunich I	0.2 kg (4%)	70 %	100
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.8 kg (56%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	5.8 %
Boil	Fuggles	12 g	15 min	4.5 %
Boil	Styrian Golding	12 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis	Lager	Dry	11.5 g	Fermentis