

Miodowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (73.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.8%)	85 %	4
Grain	Płatki owsiane	0.25 kg (5.4%)	85 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.5 kg (10.8%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Sybilla	25 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	2 g	---