

# MIODOWE

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **12.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (36%)	80 %	4
Grain	Abbey Malt Weyermann	1 kg (18%)	75 %	45
Grain	Caramunich® typ I	0.25 kg (4.5%)	73 %	80
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2 kg (36%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	45 min	7 %
Boil	Challenger	10 g	10 min	7 %
Dry Hop	Challenger	20 g	7 day(s)	7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ksylitol	350 g	Secondary	0 day(s)

## Notes

- Fermentacja w 17 stopniach  
Miód na koniec gotowania  
*Aug 11, 2020, 1:49 PM*