

# Miodowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **11.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (39.2%)	81 %	4
Grain	Weyermann Caramunich 3	0.2 kg (3.9%)	76 %	150
Grain	Abbey Malt Weyermann	0.4 kg (7.8%)	75 %	45
Grain	Płatki owsiane	0.2 kg (3.9%)	85 %	3
Adjunct	Miód Gryczany (Buckwheat Honey)	2 kg (39.2%)	70 %	40
Adjunct	łuska gryczana	0.3 kg (5.9%)	1 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Fuggles	15 g	10 min	4.5 %
Boil	Styrian Golding	15 g	5 min	3.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	ksylitol	250 g	Bottling	---