

# miodowe

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **10.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (36.1%)	80.5 %	2
Grain	carramunich	0.14 kg (2.5%)	--- %	---
Grain	Abbey Malt Weyermann	1 kg (18.1%)	75 %	45
Grain	Płatki owsiane	0.4 kg (7.2%)	85 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2 kg (36.1%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %
Aroma (end of boil)	Challenger	5 g	15 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Aroma (end of boil)	Challenger	5 g	5 min	7 %

## Yeasts

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