

# Miodowe Gryczane

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **12.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.1 kg (22.4%)	80 %	5
Grain	Viking Vienna Malt	1.1 kg (22.4%)	79 %	7
Grain	Carahell	0.25 kg (5.1%)	77 %	26
Grain	Strzegom Karmel 150	0.25 kg (5.1%)	75 %	150
Grain	Honey Malt	1.1 kg (22.4%)	80 %	49
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.1 kg (22.4%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %
Aroma (end of boil)	Huell Melon	20 g	20 min	7.5 %
Aroma (end of boil)	Huell Melon	30 g	10 min	7.5 %

## Yeasts

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