

Miodowe Piwo

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **10.8**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (44.6%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.2 kg (3.6%) | 73 % | 80 |
| Grain | Abbey Malt Weyermann | 0.4 kg (7.1%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.2 kg (3.6%) | 85 % | 3 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1.8 kg (32.1%) | 70 % | 40 |
| Grain | słód gryczany | 0.5 kg (8.9%) | 62 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Boil | Fuggles | 6 g | 10 min | 4.5 % |
| Boil | Styrian Golding | 6 g | 10 min | 3.6 % |
| Boil | Fuggles | 6 g | 5 min | 4.5 % |
| Boil | Styrian Golding | 6 g | 5 min | 3.6 % |
| Boil | miód | 1800 g | 5 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------------|-----|-----|------|-----|
| BELGIAN TRIPEL M31 Mangrove Jack's | Ale | Dry | 10 g | --- |
|---------------------------------------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 10 g | Boil | 15 min |

Notes

- ksylitol 0,75 g na l
Aug 24, 2017, 1:26 PM