

Miodowe

- Gravity **13.2 BLG**
- ABV ---
- IBU **24**
- SRM **9.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (22.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (22.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.5 kg (11.1%) | 75 % | 30 |
| Liquid Extract | Miód gryczany | 2 kg (44.4%) | 100 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galaxy | 15 g | 60 min | 15 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Other | Ksylitol | 150 g | Secondary | 2 day(s) |
| Fining | mech irlandzki | 5 g | Boil | 15 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Ksylitol dodany do połowy piwa (ok 10 litrów).
Spodziewane odfermentowanie (bez dodatku ksylitolu) to 1,5 blg. Czyli alkohol na poziomie 6,2% obj.
Miód dodany 5 minut przed końcem gotowania.
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