

# Miodunka

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **11.1**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.6 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 **3.5 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 **6.6 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	0.67 kg (36%)	80.5 %	2
Grain	Abbey Malt Weyermann	0.35 kg (18.8%)	75 %	45
Grain	Płatki owsiane	0.14 kg (7.5%)	60 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.7 kg (37.6%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	15 min	4 %
Aroma (end of boil)	Challenger	2 g	15 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	4 %
Aroma (end of boil)	Challenger	2 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	4 g	Fermentis