

Kobierskie Miodowe 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **10.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **79C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.09 kg (48.8%)	81 %	4
Grain	Monachijski	1 kg (15.8%)	80 %	16
Grain	Biscuit Malt	0.47 kg (7.4%)	79 %	50
Grain	Caramunich® typ I	0.44 kg (7%)	73 %	80
Adjunct	Miód Gryczany (Buckwheat Honey)	0.83 kg (13.1%)	70 %	40
Grain	Carared	0.17 kg (2.7%)	75 %	39
Grain	Weyermann Caramunich 3	0.12 kg (1.9%)	76 %	150
Grain	Briess - Pale Ale Malt	0.21 kg (3.3%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	3.4 %
Boil	Lublin (Lubelski)	45 g	15 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	17.25 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	13 g	Boil	15 min
Spice	skórka cytrynowa	47 g	Boil	15 min
Flavor	miód gryczany	795 g	Boil	15 min