

# Kobierskie Miodowe

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **10.1**
- Style **Witbier**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **20 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **20 min** at **79C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.86 kg (50.2%)	81 %	4
Grain	Monachijski	0.84 kg (14.7%)	80 %	17
Grain	Biscuit Malt	0.4 kg (7%)	79 %	50
Grain	Caramunich® typ I	0.6 kg (10.5%)	73 %	80
Adjunct	Miód Gryczany (Buckwheat Honey)	0.7 kg (12.3%)	70 %	40
Adjunct	Płatki owsiane	0.3 kg (5.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	3.4 %
Boil	Lublin (Lubelski)	40 g	15 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale S-33	Wheat	Dry	17.25 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	12.8 g	Boil	15 min
Spice	skórka cytryny	32 g	Boil	15 min
Flavor	miód gryczany	350 g	Boil	15 min

## Notes

- refermentacja z 120g glukozy  
blg końcowe 3,5  
burzliwa 6 dni  
cicha 11 dni  
*Aug 14, 2017, 7:57 AM*