

# Miodek

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **16**
- SRM **14**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount        | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Grain          | Strzegom Pilzneński             | 2 kg (27.4%)  | 80 %  | 4   |
| Grain          | Żytni                           | 1 kg (13.7%)  | 85 %  | 8   |
| Grain          | Biscuit Malt                    | 0.3 kg (4.1%) | 79 %  | 45  |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 4 kg (54.8%)  | 70 %  | 40  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Mangrove Jack's M05 mead | Ale  | Dry  | 22 g   | ---        |