

Miodowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (73.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (5.4%) | 85 % | 3 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.5 kg (10.8%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Sybilla | 25 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 2 g | --- |