

# Miodowe

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **15**
- SRM **4.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (66.7%)	81 %	4
Grain	Abbey Malt Weyermann	0.5 kg (16.7%)	75 %	45
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	7 %
Boil	Huell Melon	10 g	10 min	7.5 %
Boil	Huell Melon	10 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	fermnetis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Miód wielokwiatowy	2250 g	Boil	5 min
Flavor	Miód gryczany	100 g	Boil	5 min