

# Piwo miodowe

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **24**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.52 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **17.7 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.88 kg (69.1%)	81 %	4
Grain	Caramunich® typ I	0.09 kg (3.3%)	73 %	80
Grain	Abbey Castle	0.5 kg (18.4%)	80 %	45
Grain	Płatki owsiane	0.25 kg (9.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Aroma (end of boil)	Fuggles	7.5 g	10 min	4.5 %
Aroma (end of boil)	Styrian Golding	7.5 g	10 min	3.6 %
Aroma (end of boil)	Fuggles	7.5 g	5 min	4.5 %
Aroma (end of boil)	Styrian Golding	7.5 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Miód Gryczany	2500 g	Boil	5 min
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