

# Honey Tremor

- Gravity **15.2 BLG**
- ABV ---
- IBU **27**
- SRM **9.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Carahell	0.5 kg (8.3%)	77 %	26
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2 kg (33.3%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	15 g	60 min	15.8 %
Boil	Styrian Golding	20 g	15 min	3.6 %
Aroma (end of boil)	Monroe	15 g	5 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ksylitol	400 g	Bottling	---