

# Miodek

---

- 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	---