

miodowe 2.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **10.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (41.8%)	81 %	4
Grain	Biscuit Malt	0.25 kg (10.4%)	79 %	45
Grain	Płatki owsiane	0.125 kg (5.2%)	85 %	3
Grain	Caraaroma	0.02 kg (0.8%)	78 %	400
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (41.8%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	17 g	60 min	4.5 %
Boil	Golding	5 g	60 min	6 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	2.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---