

MIODOWE

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **16**
- SRM **12.5**
- Style **Specialty 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (36%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 1 kg (18%) | 75 % | 45 |
| Grain | Caramunich® typ I | 0.25 kg (4.5%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.3 kg (5.4%) | 85 % | 3 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 2 kg (36%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Challenger | 20 g | 45 min | 7 % |
| Boil | Challenger | 10 g | 10 min | 7 % |
| Dry Hop | Challenger | 20 g | 7 day(s) | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | Ksylitol | 350 g | Secondary | 0 day(s) |

Notes

- Fermentacja w 17 stopniach
Miód na koniec gotowania
Aug 11, 2020, 1:49 PM