

# Miodowe Gryczane Hestfaret

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **13.2**
- Style **Specialty Beer**

## 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 **3.7 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.34 kg (20.9%)	80 %	5
Grain	Viking Vienna Malt	1.34 kg (20.9%)	79 %	7
Grain	Carahell	0.3 kg (4.7%)	77 %	26
Grain	Cararye Malt	0.3 kg (4.7%)	75 %	150
Grain	Biscuit Malt	1.5 kg (23.4%)	79 %	45
Grain	BESTMALZ - Best Melanoidin	0.3 kg (4.7%)	75 %	71
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.34 kg (20.9%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Aroma (end of boil)	Huell Melon	25 g	20 min	7.5 %
Aroma (end of boil)	Huell Melon	37 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	14.02 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Ksylitol	350 g	Bottling	---
Flavor	Miód Gryczany (Buckwheat Honey)	1340 g	Boil	5 min