

Miodowe Hestfaret

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **11.3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **70 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (39.2%) | 81 % | 4 |
| Grain | CARARYE MALT | 0.3 kg (5.9%) | 73 % | 150 |
| Grain | Biscuit Malt | 0.8 kg (15.7%) | 79 % | 45 |
| Liquid Extract | Miód Lipowy (Tilia Honey) | 2 kg (39.2%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Challenger | 25 g | 60 min | 7 % |
| Boil | Fuggles | 7.5 g | 10 min | 4.5 % |
| Boil | Styrian Golding | 7.5 g | 10 min | 3.6 % |
| Boil | Fuggles | 7.5 g | 5 min | 4.5 % |
| Boil | Styrian Golding | 7.5 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.2 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|----------|-------|
| Flavor | Ksylitol (Cukier Brzozowy) | 350 g | Bottling | --- |
| Flavor | Miód Lipowy (Tilia Honey) | 2000 g | Boil | 5 min |