

Piwo miodowe

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **22**
- SRM **4.2**

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 **75 %**
- Liquor-to-grist ratio **5.52 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (69.1%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.07 kg (3.2%) | 73 % | 80 |
| Grain | Abbey Castle | 0.4 kg (18.4%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.2 kg (9.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Aroma (end of boil) | Fuggles | 6 g | 10 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 6 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 8 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|-------|
| Flavor | Miód Gryczany | 2000 g | Boil | 5 min |