

# Piwo miodowe

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **24**
- SRM **4.2**

## 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 **5.52 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **17.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **70 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 1.88 kg (69.1%) | 81 %  | 4   |
| Grain | Caramunich® typ I | 0.09 kg (3.3%)  | 73 %  | 80  |
| Grain | Abbey Castle      | 0.5 kg (18.4%)  | 80 %  | 45  |
| Grain | Płatki owsiane    | 0.25 kg (9.2%)  | 85 %  | 3   |

## Hops

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

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |               |        |      |       |
|--------|---------------|--------|------|-------|
| Flavor | Miód Gryczany | 2500 g | Boil | 5 min |
|--------|---------------|--------|------|-------|