

Hoppy Honey v2

- Gravity **12.5 BLG**
- ABV ---
- IBU **47**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **69 C**, Time **20 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **69C**
- Keep mash **10 min** at **80C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.5 kg (62.5%)	81 %	6
Grain	Strzegom Pale Ale	1 kg (25%)	80 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (12.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	50 g	10 min	11.8 %
Boil	WAI-ITI	100 g	10 min	4.1 %
Dry Hop	Rakau	50 g	100 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar

Extras

Type	Name	Amount	Use for	Time
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Flavor	Miod rzepakowy	1000 g	Primary	---
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