

## #14 miodowe

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- Gravity **62.5 BLG**
- ABV **49.6 %**
- IBU **1**
- SRM ---
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

| Type    | Name                   | Amount       | Yield | EBC |
|---------|------------------------|--------------|-------|-----|
| Adjunct | 5L #12                 | 5 kg (45.5%) | --- % | --- |
| Adjunct | miód                   | 1 kg (9.1%)  | --- % | --- |
| Sugar   | 16 słodzików           | 0.001 kg     | --- % | --- |
| Adjunct | 5l herbatki chmielowej | 5 kg (45.5%) | --- % | --- |

### Hops

| Use for             | Name  | Amount | Time  | Alpha acid |
|---------------------|-------|--------|-------|------------|
| Aroma (end of boil) | Citra | 10 g   | 5 min | 12 %       |

### Notes

- do miodowego użyto 5L #12 + surowce fermentacja rozpoczęta 27,03 butelkowanie 11,04  
*Apr 10, 2018, 10:26 PM*