

## Miki 2w

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **9.4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	1 kg (25.6%)	78 %	30
Liquid Extract	Liquid Extract (LME) - Pilsner	1 kg (25.6%)	78 %	8
Liquid Extract	Dark Liquid Extract	1.2 kg (30.8%)	78 %	35
Sugar	Cukier	0.5 kg (12.8%)	--- %	---
Grain	Płatki owsiane	0.2 kg (5.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ctz-20	20 g	45 min	14.4 %
Aroma (end of boil)	Ekuanot	30 g	15 min	14 %
Dry Hop	Ctz-20	10 g	3 day(s)	14.4 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	---