

# Miodowe coś

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **0.8**

## 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Malt	3 kg (70.6%)	--- %	---
Sugar	Cane (Beet) Sugar	0.25 kg (5.9%)	100 %	0
Liquid Extract	Honey	1 kg (23.5%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	15 min	17.2 %
Boil	Galaxy	10 g	15 min	15 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	17.2 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis