

# Podpiwek Milosz

---

- Gravity **5.7 BLG**
- ABV ---
- IBU **11**
- SRM **1**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.6 liter(s)**
- Total mash volume **0.8 liter(s)**

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | płatki owsiane | 0.2 kg (20%) | 80 %  | 3   |
| Sugar | cukier         | 0.8 kg (80%) | 100 % | 1   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 30 min | 4 %        |

## Yeasts

| Name       | Type | Form    | Amount | Laboratory |
|------------|------|---------|--------|------------|
| piekarskie | Ale  | Culture | 2 g    | ---        |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 5 g    | Boil    | 1 min |