Miodziak

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **15.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(28%)*	80 %	5
Grain	Strzegom Karmel 150	0.3 kg *(5.6%)*	75 %	200
Grain	Strzegom Monachijski typ II	1 kg *(18.7%)*	79 %	22
Grain	Castle Cafe	0.3 kg *(5.6%)*	75.5 %	250
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.25 kg *(42.1%)*	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Zula	75 g	5 min	8.3 %
Aroma (end of boil)	Oktawia	75 g	5 min	7.1 %
Aroma (end of boil)	Iunga	75 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Cytryna i zest	200 g	Primary	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.