

## #14 miodowe

---

- 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*