

# Miód chmielony

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **2.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **5.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **6.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Honey	1.1 kg (100%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Dry Hop	Citra	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis