

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) | lunga | 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 | --- |