

## #2.1 Miodowy cienkusz

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **4.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.4 liter(s)**
- Boil time **50 min**
- Evaporation rate **8 %/h**
- Boil size **4.9 liter(s)**

### Fermentables

| Type           | Name     | Amount           | Yield | EBC |
|----------------|----------|------------------|-------|-----|
| Liquid Extract | Honey    | 0.482 kg (54.6%) | 75 %  | 2   |
| Liquid Extract | cienkusz | 0.4 kg (45.4%)   | 98 %  | 10  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 4.2 g  | 50 min | 7.8 %      |
| Boil    | Oktawia | 3 g    | 15 min | 7.8 %      |

### Yeasts

| Name         | Type | Form    | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| Safale US-05 | Ale  | Culture | 1 g    | Fermentis  |