

# Honey Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **12.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Typ I	2 kg (27%)	80 %	16
Liquid Extract	Miód Gryczany	2.4 kg (32.4%)	70 %	40
Grain	Pale Ale	2 kg (27%)	80 %	5
Grain	Biscuit Malt	1 kg (13.5%)	79 %	45

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale