

# Honey\_Bunny\_12

- Gravity **11.7 BLG**
- ABV ---
- IBU **35**
- SRM **14.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (38.6%)	80 %	30
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.1 kg (47.7%)	70 %	40
Liquid Extract	WES ekstrakt pszeniczny jasny	0.6 kg (13.6%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	27 g	60 min	10.5 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %
Boil	Lublin (Lubelski)	25 g	7 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Miód na ostatnie 5 minut gotowania, czy prosto do fermentora?  
*Dec 9, 2016, 3:49 PM*