

# Miki

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **5**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Słód Pszeniczny viking malt	3.5 kg (50%)	82 %	4
Grain	Słód pilzneński viking malt	2.5 kg (35.7%)	77 %	8
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	50 min	10 %
Boil	Simcoe	10 g	30 min	12.7 %
Aroma (end of boil)	Nelson Sauvín	5 g	10 min	10 %
Dry Hop	Simcoe	15 g	3 day(s)	12.7 %
Dry Hop	Nelson Sauvín	5 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safeale k-97	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	15 min
Flavor	skórka pomarańczy	10 g	Boil	15 min