

# 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 |