

## Miki5

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **6.9**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Briess - Wheat Malt, White | 3.5 kg (89.7%) | 85 %  | 18  |
| Adjunct        | Platki owsiane             | 0.3 kg (7.7%)  | --- % | --- |
| Adjunct        | Sól                        | 0.1 kg (2.6%)  | --- % | --- |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 15 g   | 30 min | 13.5 %     |
| Boil                | Mosaic | 25 g   | 10 min | 10 %       |
| Aroma (end of boil) | Citra  | 6 g    | 15 min | 13.4 %     |

### Yeasts

| Name      | Type  | Form | Amount | Laboratory |
|-----------|-------|------|--------|------------|
| Safelager | Lager | Dry  | 10 g   | ---        |