

# miodek

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **5.4**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (66.7%)	81 %	4
Grain	Carared	1 kg (16.7%)	75 %	39
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Lager	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	miód	3000 g	Boil	15 min