

Miodkowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **6.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

Mash information

- Mash efficiency **85 %**
- 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	Viking Pale Ale malt	2.5 kg (31.3%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (31.3%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.3%)	75 %	30
Liquid Extract	Honey	2 kg (25%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---