

# Miodowe

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **89**
- SRM **4**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 30 g   | 60 min | 12 %       |
| Boil    | Amarillo | 30 g   | 40 min | 9.5 %      |
| Boil    | Citra    | 30 g   | 20 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name          | Amount | Use for | Time      |
|--------|---------------|--------|---------|-----------|
| Flavor | Miód gryczany | 1000 g | Primary | 14 day(s) |