

# Miodowo świąteczne

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **8.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (83.3%)	79 %	16
Adjunct	Miód Gryczany (Buckwheat Honey)	0.2 kg (16.7%)	80 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Fermentis