

## Piwo M III

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **14.3**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Gryczany (Buckwheat Honey)	3.6 kg (100%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	50 min	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager US-05	Ale	Dry	11.1 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	sok malinowy	1000 g	Secondary	7 day(s)
Flavor	miód	135 g	Bottling	---
Other	witamina c	4 g	Bottling	---