

# Podpiwek Milosz

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- Gravity **5.7 BLG**
- ABV ---
- IBU **11**
- SRM **1**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.6 liter(s)**
- Total mash volume **0.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	płatki owsiane	0.2 kg (20%)	80 %	3
Sugar	cukier	0.8 kg (80%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
piekarskie	Ale	Culture	2 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	1 min