

# 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 | ---        |