

# Miki5

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **6.9**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess - Wheat Malt, White	3.5 kg (89.7%)	85 %	18
Adjunct	Platki owsiane	0.3 kg (7.7%)	--- %	---
Adjunct	Sól	0.1 kg (2.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %
Boil	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Citra	6 g	15 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safelager	Lager	Dry	10 g	---