

miodek

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **5.4**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 | Pilznieński | 4 kg (66.7%) | 81 % | 4 |
| Grain | Carared | 1 kg (16.7%) | 75 % | 39 |
| Grain | Płatki owsiane | 1 kg (16.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-04 | Lager | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Flavor | miód | 3000 g | Boil | 15 min |