

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 | --- |