

# Miodowe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **17.2**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Strzegom Wiedeński	5 kg (71.4%)	79 %	10
Grain	Caraaroma	0.5 kg (7.1%)	78 %	400
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	50 g	15 min	4.5 %
Boil	alta	50 g	50 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis T-58	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min