

#14 miodowe

- Gravity **62.5 BLG**
- ABV **49.6 %**
- IBU **1**
- SRM ---
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|--------------|-------|-----|
| Adjunct | 5L #12 | 5 kg (45.5%) | --- % | --- |
| Adjunct | miód | 1 kg (9.1%) | --- % | --- |
| Sugar | 16 słodzików | 0.001 kg | --- % | --- |
| Adjunct | 5l herbatki chmielowej | 5 kg (45.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|-------|------------|
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |

Notes

- do miodowego użyto 5L #12 + surowce fermentacja rozpoczęta 27,03 butelkowanie 11,04
Apr 10, 2018, 10:26 PM