

## #2.1 Miodowy cienkusz

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **4.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.4 liter(s)**
- Boil time **50 min**
- Evaporation rate **8 %/h**
- Boil size **4.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Honey	0.482 kg (54.6%)	75 %	2
Liquid Extract	cienkusz	0.4 kg (45.4%)	98 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	4.2 g	50 min	7.8 %
Boil	Oktawia	3 g	15 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	1 g	Fermentis