

# Miki

- Gravity **12.4 BLG**
- ABV ---
- IBU **40**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (50%)	78 %	16
Liquid Extract	Liquid Extract (LME) - Pilsner	1.7 kg (50%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	40 min	10 %
Aroma (end of boil)	Citra	15 g	15 min	20 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	30 g	3 day(s)	20 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1.15 g	---