

Miki 2w

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **9.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Liquid Extract (LME) - Pale | 1 kg (25.6%) | 78 % | 30 |
| Liquid Extract | Liquid Extract (LME) - Pilsner | 1 kg (25.6%) | 78 % | 8 |
| Liquid Extract | Dark Liquid Extract | 1.2 kg (30.8%) | 78 % | 35 |
| Sugar | Cukier | 0.5 kg (12.8%) | --- % | --- |
| Grain | Płatki owsiane | 0.2 kg (5.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Ctz-20 | 20 g | 45 min | 14.4 % |
| Aroma (end of boil) | Ekuanot | 30 g | 15 min | 14 % |
| Dry Hop | Ctz-20 | 10 g | 3 day(s) | 14.4 % |
| Dry Hop | Ekuanot | 20 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11.5 g | --- |