

# Miodowe

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **13.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.72 kg (44.7%)	80 %	7
Sugar	Miód	1.53 kg (39.7%)	100 %	30
Grain	Płatki owsiane	0.2 kg (5.2%)	60 %	3
Grain	Słód owsiany Fawcett	0.2 kg (5.2%)	61 %	5
Grain	Carared	0.2 kg (5.2%)	75 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	45 min	4 %