

#2.1 Miodowy cienkusz

- 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 |