

Miki

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **5**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Adjunct | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Słód Pszoniczny viking malt | 3.5 kg (50%) | 82 % | 4 |
| Grain | Słód pilzneński viking malt | 2.5 kg (35.7%) | 77 % | 8 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Mosaic | 15 g | 50 min | 10 % |
| Boil | Simcoe | 10 g | 30 min | 12.7 % |
| Aroma (end of boil) | Nelson Sauvín | 5 g | 10 min | 10 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 12.7 % |
| Dry Hop | Nelson Sauvín | 5 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safeale k-97 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | kolendra | 10 g | Boil | 15 min |
| Flavor | skórka pomarańczy | 10 g | Boil | 15 min |