

# Mini Heniek

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **13**
- SRM **3.2**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield  | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (80%)   | 80 %   | 5   |
| Grain | Rye, Flaked          | 0.5 kg (20%) | 78.3 % | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |