

# Miód pitny

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **12**
- SRM **21.7**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **20 min**
- Evaporation rate **1 %/h**
- Boil size **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Wielokwiatowy	12 kg (100%)	100 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	60 g	20 min	9.5 %
Whirlpool	Citra	60 g	1 min	12 %
Dry Hop	Citra	100 g	1 day(s)	12 %
Dry Hop	Mosaic	60 g	1 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bayanus Brown 21 z pozywka	Champagne	Dry	17 g	Browin
Drożdże mead	Champagne	Dry	15 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Curacao	100 g	Boil	20 min
Herb	Curacao	100 g	Primary	1 day(s)
Spice	Gorczyca	20 g	Boil	10 min