

# Miód pitny v2

- Gravity **37.3 BLG**
- ABV **20.2 %**
- IBU **4**
- SRM **23.3**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **28.4 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 |
|-----------|----------|--------|--------|------------|
| Whirlpool | Amarillo | 40 g   | 20 min | 9.5 %      |

## Yeasts

| Name         | Type      | Form | Amount | Laboratory |
|--------------|-----------|------|--------|------------|
| Drożdże mead | Champagne | Dry  | 25 g   | ---        |

## Extras

| Type  | Name     | Amount | Use for | Time     |
|-------|----------|--------|---------|----------|
| Herb  | Curacao  | 50 g   | Boil    | 20 min   |
| Herb  | Curacao  | 150 g  | Primary | 1 day(s) |
| Spice | Gorczyca | 20 g   | Boil    | 10 min   |

## Notes

- Pożywka dodana 1 dnia i 7 dnia  
*Feb 21, 2024, 4:50 PM*