

Miodowa Ipa Rocznicowa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM ---
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

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

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------|------------|-------|-----|
| Liquid Extract | Pale Ale | 3 kg (60%) | 60 % | --- |
| Adjunct | Miód wielokwiatowy | 2 kg (40%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Mosaic | 18 g | 60 min | 12.1 % |
| Dry Hop | Ultra - USA | 50 g | 3 day(s) | 7.5 % |
| Dry Hop | Zeus-USA | 50 g | --- | 15.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Spice | Lawenda kilka gałązek | 3 g | Boil | 20 min |
| Spice | Majeranek kilka gałązek | 2 g | Boil | 20 min |
| Spice | Skórka z cytryny z 2 cytryn | 2 g | Boil | 20 min |
| Spice | Gewranium 4 liście | 1 g | Boil | 20 min |

Notes

- 1/2 nastawu chielona na zimno Ultra - USA 50g
1/2 nastawu chmielona Zeus - USA 50 g
Aug 25, 2023, 8:10 PM