

Miodowe cóś

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **0.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------|----------------|-------|-----|
| Liquid Extract | Malt | 3 kg (70.6%) | --- % | --- |
| Sugar | Cane (Beet) Sugar | 0.25 kg (5.9%) | 100 % | 0 |
| Liquid Extract | Honey | 1 kg (23.5%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 10 g | 15 min | 17.2 % |
| Boil | Galaxy | 10 g | 15 min | 15 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 5 min | 17.2 % |
| Aroma (end of boil) | Galaxy | 20 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis |