

Lager miodowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.95 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	10 g	60 min	12.4 %
Aroma (end of boil)	junga	20 g	10 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	miód wielokwiatowy	600 g	Bottling	---