

Miodowy lager

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **3.5**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (70.2%) | 85 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.8%) | 81 % | 6 |
| Grain | Żytni | 0.5 kg (8.8%) | 85 % | 8 |
| Sugar | Honey | 0.5 kg (8.8%) | 75 % | 2 |
| Na ostatnie 5 minut gotowania brzezcki | | | | |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.8%) | 81 % | 53 |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 14 % |
| Boil | Cascade PL | 30 g | 15 min | 7.1 % |
| Boil | Zula | 30 g | 5 min | 10.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |