Miodowy lager

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **5.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.38 kg *(6.9%)*	75 %	30
Grain	Strzegom Wiedeński	2 kg *(36.4%)*	79 %	10
Grain	Strzegom Pilzneński	1 kg *(18.2%)*	80 %	4
Liquid Extract	Honey	2 kg *(36.4%)*	75 %	2
Grain	Biscuit Malt	0.12 kg *(2.2%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	160 ml	White Labs