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 brzeczki				
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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

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