

Lager Czerwony

- Gravity **11.9 BLG**
- ABV ---
- IBU **34**
- SRM **7**
- Style **Bohemian Pilsener**

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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 0.5 kg (9.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Perle | 50 g | 60 min | 4.4 % |
| Boil | Magnum | 5 g | 60 min | 13 % |
| Boil | Tradition | 20 g | 20 min | 4 % |
| Boil | Saaz (Czech Republic) | 20 g | 1 min | 4.5 % |