

Raspberry lager

- Gravity **14.7 BLG**
- ABV ---
- IBU **22**
- SRM **14.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **15 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **62 C**, Time **40 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (47.4%)	79 %	6
Grain	Strzegom Pilzneński	2.5 kg (26.3%)	80 %	4
Grain	Karmelowy Czerwony	2.5 kg (26.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	12 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Other	Suszone maliny	200 g	Boil	30 min