

Red Lager

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **6.7**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (72.7%)	79 %	6
Grain	Strzegom Golden Ale	1 kg (12.1%)	80 %	10
Grain	Bestmalz Red X	1 kg (12.1%)	79 %	30
Grain	Briess - Carapils Malt	0.25 kg (3%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	T90 Blend	25 g	50 min	13.8 %