

# Red lager

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **13.9**
- Style **Maibock/Helles Bock**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active Viking Malt	5 kg (83.3%)	79 %	35
Grain	Wiedeński Viking Malt	0.5 kg (8.3%)	80 %	9
Grain	Pszeniczny Viking Malt	0.5 kg (8.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	45 min	14.8 %
Aroma (end of boil)	Sabro	40 g	10 min	14.8 %
Dry Hop	Citra USA	50 g	5 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska Rapsodia	Lager	Slant	200 ml	---