

# Red lager

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **12.5**
- Style **Maibock/Helles Bock**

## 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 **29.5 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)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## 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
Safale S-23	Lager	Slant	300 ml	---