

# Red Munich Lager

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **45**
- SRM **11.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	red active Viking malt (Sahti)	5 kg (87%)	79 %	35
Adjunct	płatki ryżowe błyskawiczne	0.75 kg (13%)	75 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Pacifica (NZ)	30 g	60 min	5.5 %
Aroma (end of boil)	Nelson Sauvín	50 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w-34/70	Lager	Dry	11.5 g	Saflager