

## lite red lager

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **28**
- SRM **3.9**
- Style **Irish Red Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (55.3%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (21.3%)	80 %	4
Grain	Weyermann - Carapils	0.15 kg (6.4%)	78 %	4
Grain	Melanoiden Malt	0.15 kg (6.4%)	80 %	39
Grain	Oats, Flaked	0.25 kg (10.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	15 g	30 min	7 %
Boil	Lublin (Lubelski)	15 g	5 min	3.5 %
Whirlpool	Lublin (Lubelski)	20 g	15 min	3 %
Whirlpool	Sladek	20 g	15 min	7 %