

# Lager Czerwony

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- Gravity **11.9 BLG**
- ABV ---
- IBU **34**
- SRM **7**
- Style **Bohemian Pilsener**

## 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 **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%)  | 80 %  | 4   |
| Grain | Karmelowy Czerwony  | 0.5 kg (9.1%) | 75 %  | 59  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Perle                 | 50 g   | 60 min | 4.4 %      |
| Boil    | Magnum                | 5 g    | 60 min | 13 %       |
| Boil    | Tradition             | 20 g   | 20 min | 4 %        |
| Boil    | Saaz (Czech Republic) | 20 g   | 1 min  | 4.5 %      |