

czerwony lager

- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **19.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1 kg (35.7%) | --- % | 10 |
| Grain | Karmelowy Czerwony | 0.2 kg (7.1%) | 75 % | 59 |
| Grain | Strzegom Karmel 600 | 0.1 kg (3.6%) | 68 % | 601 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (17.9%) | --- % | 22 |
| Grain | Strzegom Monachijski typ I | 1 kg (35.7%) | --- % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 8 g | 60 min | 10 % |
| Boil | lunga | 8 g | 30 min | 11 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|-------------|
| brewmasters lager | Lager | Dry | 10 g | brewmasters |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g | Boil | 60 min |
| Water Agent | chlorek wapnia | 4 g | Mash | --- |
| Flavor | suszona żurawina | 50 g | Boil | 20 min |