

# 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 %