

## light-red

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **6.9**
- Style **Premium American Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Żytni Viking Malt      | 2 kg (36.4%)  | 81 %  | 7   |
| Grain | Pszeniczny Viking Malt | 2 kg (36.4%)  | 82 %  | 5   |
| Grain | Red Active Viking Malt | 1 kg (18.2%)  | 79 %  | 35  |
| Grain | Płatki owsiane         | 0.5 kg (9.1%) | 60 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Wolf (Slo) | 30 g   | 15 min   | 14.9 %     |
| Dry Hop             | Wolf (Slo) | 70 g   | 5 day(s) | 14.9 %     |

### Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 200 ml | Fermentum Mobile |

### Notes

- Zakres temperatur fermentacji : 8-14 st.C  
Stopień odfermentowania : 73-80%  
Flokulacja : wysoka  
Tolerancja alkoholu w piwie : 11% ABV  
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