

# Raspberry lager

- Gravity **14.7 BLG**
- ABV ---
- IBU **22**
- SRM **14.4**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **15 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **62 C**, Time **40 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4.5 kg (47.4%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 2.5 kg (26.3%) | 80 %  | 4   |
| Grain | Karmelowy Czerwony  | 2.5 kg (26.3%) | 75 %  | 59  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 60 g   | 15 min | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 12 g   | Safbrew    |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Other | Suszone maliny | 200 g  | Boil    | 30 min |