

## Red lager #4

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **8.4**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **190 liter(s)**
- Trub loss **5 %**
- Size with trub loss **199.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **231.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **170 liter(s)**
- Total mash volume **220 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	37 kg (74%)	79 %	10
Grain	Monachijski 2	5 kg (10%)	80 %	30
Grain	Red Active	5 kg (10%)	85 %	30
Grain	Karmelowy Czerwony	2 kg (4%)	75 %	59
Grain	zakwaszający	1 kg (2%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	200 g	60 min	7 %
Boil	Sybilla	200 g	30 min	7 %
Boil	sybilla	200 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	100 g	Fermentis