

lite red lager

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **24**
- SRM **9.7**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (59.6%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (22.9%)	80 %	4
Grain	Weyermann - Carapils	0.1 kg (4.6%)	78 %	4
Grain	Cara Gold Castlemalting	0.1 kg (4.6%)	78 %	150
Grain	Abbey Castle	0.1 kg (4.6%)	80 %	45
Grain	Briess - Midnight Wheat Malt	0.03 kg (1.4%)	55 %	1084
Grain	Melanoiden Malt	0.05 kg (2.3%)	80 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	15 g	15 min	7 %
Boil	Lublin (Lubelski)	15 g	5 min	3.5 %
Whirlpool	Lublin (Lubelski)	20 g	15 min	3 %
Whirlpool	Sladek	20 g	15 min	7 %