

# Brown/Red Lager

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **15**
- SRM **12**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **74C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński          | 1.72 kg (40.4%) | 79 %  | 10   |
| Grain | Pilzneński                  | 1.72 kg (40.4%) | 81 %  | 4    |
| Grain | BESTMALZ - Best Melanoidin  | 0.43 kg (10.1%) | 75 %  | 71   |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (7%)     | 72 %  | 236  |
| Grain | Jęczmień palony             | 0.09 kg (2.1%)  | 55 %  | 1000 |

Na koniec zacierania przy podgrzaniu

## Hops

| Use for             | Name                 | Amount  | Time   | Alpha acid |
|---------------------|----------------------|---------|--------|------------|
| Boil                | Hallertau Mittelfruh | 43.1 g  | 63 min | 3 %        |
| Aroma (end of boil) | Hallertau Mittelfruh | 38.79 g | 8 min  | 3 %        |

## Yeasts

| Name                             | Type  | Form | Amount  | Laboratory |
|----------------------------------|-------|------|---------|------------|
| Lager trasy<br>Diamond Lallemend | Lager | Dry  | 17.24 g | ---        |

## Notes

- Palony jęczmień dodany po zatarciu , po podgrzaniu do 74 stopni Celsjusza  
Kolor bardziej brązowy, wyszedł  
można użyć siodu karmelowego 50 do 60 EBC być może bardziej będzie czerwony.  
*Dec 23, 2021, 3:38 PM*