

light-red

- 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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