

# Red lager

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM **6.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **25 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (59.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (18.5%)	79 %	22
Grain	Bestmalz Red X	1.2 kg (22.2%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	65 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
copenhagen lager	Lager	Liquid	250 ml	white labs