

Red Lager

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **6.7**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (72.7%) | 79 % | 6 |
| Grain | Strzegom Golden Ale | 1 kg (12.1%) | 80 % | 10 |
| Grain | Bestmalz Red X | 1 kg (12.1%) | 79 % | 30 |
| Grain | Briess - Carapils Malt | 0.25 kg (3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | T90 Blend | 25 g | 50 min | 13.8 % |