

# Czerwony Lager #1

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **15.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (48.6%)	79 %	10
Grain	Monachijski	2 kg (24.3%)	80 %	16
Grain	Karmelowy Czerwony	1 kg (12.2%)	75 %	50
Grain	Strzegom Karmel 200	1 kg (12.2%)	70 %	200
Grain	Strzegom Barwiący	0.05 kg (0.6%)	68 %	1300
Grain	Weyermann - Carawheat	0.18 kg (2.2%)	77 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	16 %
Boil	Hersbrucker	20 g	15 min	2.5 %
Aroma (end of boil)	Hersbrucker	10 g	1 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	500 g	Fermentis