

Gothic Red Lager

- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **13.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (47.6%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 0.5 kg (7.9%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 1.5 kg (23.8%) | 75 % | 59 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (7.9%) | 72 % | 4 |
| Grain | Acid Malt | 0.25 kg (4%) | 58.7 % | 6 |
| Grain | Caraaroma | 0.3 kg (4.8%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.25 kg (4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 6 % |
| Boil | Sybilla | 30 g | 30 min | 6.9 % |
| Boil | Marynka | 5 g | 60 min | 10 % |
| Boil | Sybilla | 15 g | 15 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 200 ml | Safalager |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech iralndzki | 10 g | Boil | 10 min |