

# Red Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Briess - Wheat Malt, Red | 5 kg (90.9%)  | 81 %  | 5   |
| Grain | Rice, Flaked             | 0.5 kg (9.1%) | 70 %  | 2   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 10 g   | 60 min | 10 %       |
| Boil    | Mosaic | 10 g   | 30 min | 10 %       |
| Boil    | Mosaic | 10 g   | 10 min | 10 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Flavor | hibiskus | 10 g   | Boil    | 0 min |

## Notes

- hibiskus wrzucić gdy temperatura spadnie do 80C  
*Apr 7, 2022, 2:12 PM*