

red lager

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **12.9**
- Style **Premium American Lager**

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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|--------|-----|
| Grain | Pilzneński | 4.7 kg (83.9%) | 81 % | 4 |
| Grain | Carared | 0.1 kg (1.8%) | 75 % | 39 |
| Grain | caramel hell | 0.3 kg (5.4%) | 65 % | --- |
| Grain | Special B Malt | 0.1 kg (1.8%) | 65.2 % | 315 |
| Grain | Special w Malt | 0.4 kg (7.1%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 13 g | 60 min | 14.5 % |