

## red lager

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- 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 %