

# English Red Lager

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **53**
- SRM **8.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	5 kg (71.4%)	80 %	5
Grain	Żytni Viking Malt	1 kg (14.3%)	81 %	7
Grain	Karmelowy Czerwony Viking malt	1 kg (14.3%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggle UK	20 g	60 min	5 %
Boil	Sabro	25 g	60 min	14.8 %
Aroma (end of boil)	Fuggle UK	40 g	15 min	5 %
Dry Hop	Fuggle UK	40 g	5 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	---