

# Red Lager

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **10.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	4.5 kg (75%)	79 %	30
Grain	BESTMALZ - Best Vienna	1 kg (16.7%)	80.5 %	9
Grain	Carared	0.5 kg (8.3%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %