

## Red Lager

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **6.7**
- Style **Premium American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale      | 6 kg (72.7%) | 79 %  | 6   |
| Grain | Strzegom Golden Ale    | 1 kg (12.1%) | 80 %  | 10  |
| Grain | Bestmalz Red X         | 1 kg (12.1%) | 79 %  | 30  |
| Grain | Briess - Carapils Malt | 0.25 kg (3%) | 74 %  | 3   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | T90 Blend | 25 g   | 50 min | 13.8 %     |