Gothic Red Lager

- Gravity **12.1 BLG**
- ABV **---**
- IBU **31**
- SRM **13.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(47.6%)*	80 %	5
Grain	Strzegom Pilzneński	0.5 kg *(7.9%)*	80 %	4
Grain	Karmelowy Czerwony	1.5 kg *(23.8%)*	75 %	59
Grain	Cara-Pils/Dextrine	0.5 kg *(7.9%)*	72 %	4
Grain	Acid Malt	0.25 kg *(4%)*	58.7 %	6
Grain	Caraaroma	0.3 kg *(4.8%)*	78 %	400
Grain	Płatki owsiane	0.25 kg *(4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	6 %
Boil	Sybilla	30 g	30 min	6.9 %
Boil	Marynka	5 g	60 min	10 %
Boil	Sybilla	15 g	15 min	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	200 ml	Safalager

Extras

Type	Name	Amount	Use for	Time
Fining	mech iralndzki	10 g	Boil	10 min