

# Frau am rot CB25

---

- Gravity **13.1 BLG**
- ABV ---
- IBU **27**
- SRM **16.8**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **24.2 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	schwarzbier wiedeński + pilzneński	4 kg (64.2%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (24.1%)	80 %	5
Grain	Caraamber	0.5 kg (8%)	75 %	59
Grain	pszeniczny czekoladowy Wayermann	0.05 kg (0.8%)	73 %	1001
Grain	Jęczmień palony Viking	0.17 kg (2.7%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny	0.01 kg (0.2%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga szyszka po dry hop AIPA (bryła lodu)	28 g	20 min	12.5 %
Aroma (end of boil)	Mosaic otwarta paczka	15 g	10 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Syrop z czarnego bzu do refermentacji	300 g	Bottling	---