

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 | --- |