

Frau am rot CB25 comparison

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **16.2**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **24.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (34.9%)	79 %	4
Grain	Viking Pale Ale malt	3 kg (52.4%)	80 %	5
Grain	Caraamber	0.5 kg (8.7%)	75 %	59
Grain	pszeniczny czekoladowy Wayermann	0.05 kg (0.9%)	73 %	1001
Grain	Jęczmień palony Viking	0.17 kg (3%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny	0.01 kg (0.2%)	80 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga szyszka po dry hop AIPA (bryła lodu)	28 g	20 min	12.5 %
Whirlpool	Mosaic otwarta paczka	15 g	10 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile
W34/70	Lager	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Syrop z czarnego bzu do refermentacji	300 g	Bottling	---
Flavor	płatki dębowe palone	30 g	Secondary	10 day(s)

Notes

- Chmienie tylko FWH+Whirlpool
4l z tej warki odlać do damy 5l i zadać paczkę W34/70.
May 19, 2017, 9:30 AM