

**WEYERMANN® Nr. 57 Red Empress****Beer description**

Red ale is one of the two classic Irish beer styles, the other being dry stout. This brilliant, copper-colored interpretation, the Weyermann® Red Empress, with its brown-hued crown of foam, delivers the aromas and flavors the visual impression promises. There are plenty of earthy and typically Irish notes of red berries, smooth caramel, and nutty bread crust. Both sweet malt and bitter hop aromas are in harmonious balance as soft, rum-like undertones of barrique and warming alcohol transition into a mildly crisp and smooth finish. Not surprisingly, this beer is a perfect companion to hearty stews, lamb and mutton, and boar. It can also complement rich desserts such as scones with clotted cream and lemon curd, a scrumptious Black Forest cake, or Tiramisu.

**Beer style**

Red Ales are top-fermented, reddish to dark amber colored, with beige, long-lasting head. A mild hop aroma is much more intense, with caramel notes backed by hints of pine and vanilla aroma. Depending on interpretation notes of orange peel, grapefruit or berries can be recognized.

Malt bill

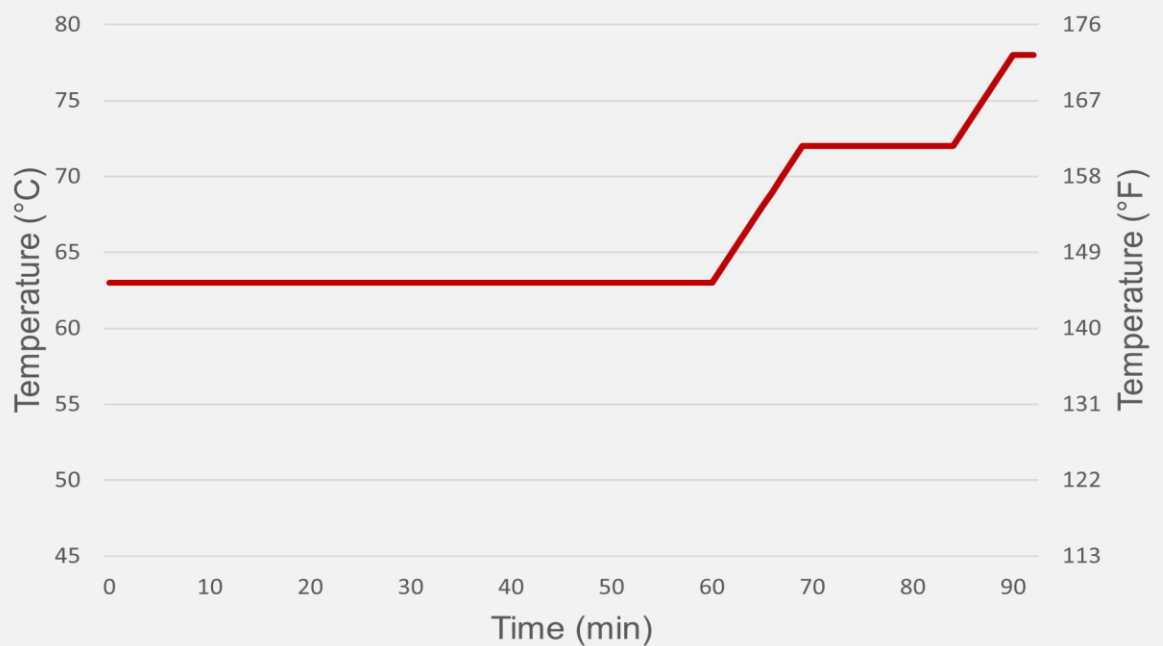
Weyermann® Vienna Malt	76.0 %
Weyermann® Melanoidin Malt	13.0 %
Weyermann® CARARED®	10.0 %
Weyermann® CARAAROMA®	1.0 %

Brewing

Mash regime	Infusion: Mash in at 63°C (145°F) and rest for 60 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,067 SG	16,5 °P
	CO2-content	2,3 - 3,0 volumes	5,0 - 6,0 g/l
	Alcohol by volume	6.5 %	
Hop recommendation	Bitter Hop	Nugget	30 IBU at the beginning of boiling
	Aroma Hop	Cluster	10 IBU 5 min before end of boiling
Bitter units			40 IBU

**WEYERMANN® Nr. 57 Red Empress****Ingredients**

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafAle™ S-04	top-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

Mash regime**Nr. 57 Red Empress**

*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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