

#019 Flanders Red Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **15.7**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **105 min**
- Evaporation rate **14 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (58.8%)	79 %	10
Grain	Monachijski	0.8 kg (15.7%)	80 %	16
Grain	Weyermann Caramunich 3	0.5 kg (9.8%)	76 %	150
Grain	Pszeniczny	0.5 kg (9.8%)	85 %	4
Grain	Special B Castle	0.3 kg (5.9%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	25 g	60 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	250 ml	White Labs
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	125 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1.25 g	Boil	15 min