

#24 Flanders Red Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **5**
- SRM **14.8**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **39.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Monachijski	2 kg (22%)	80 %	15
Grain	Simpsons - Wiedeński	2 kg (22%)	80 %	7
Grain	Simpsons - Finest Lager Malt	2.5 kg (27.5%)	80 %	3
Grain	Corn, Flaked	1.5 kg (16.5%)	80 %	2
Skleikowane (64-72 stopni Celsjusza) przez 30 minut.				
Grain	Special B Malt	0.6 kg (6.6%)	65.2 %	315
Grain	Weyermann - CaraWheat	0.5 kg (5.5%)	80 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	200 ml	Wyeast

Dwie saszetki

Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki dębowe sherry	50 g	Secondary	540 day(s)
18 miesięcy				
Other	Sanprobi IBS	20 g	Primary	6 day(s)
Dodane w temp 25 stopni na 6 godzin i po tym drożdże.				

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XMMLS4X>
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