

## #43 Flanders Red Ale

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **5**
- SRM **17.5**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (58.5%)	75 %	5
Grain	Strzegom Monachijski typ II	0.95 kg (20.2%)	79 %	22
Grain	Płatki owsiane	0.4 kg (8.5%)	65 %	3
Grain	Special B Malt	0.3 kg (6.4%)	65 %	315
Grain	caramel aromatic	0.15 kg (3.2%)	73 %	160
Grain	Abbey Castle	0.15 kg (3.2%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	20 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	57.69 ml	Wyeast