

# flanders

- Gravity **15.9 BLG**
- ABV ---
- IBU **18**
- SRM **17.6**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **71 C**, Time **40 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **71C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (62%)	80.5 %	4
Grain	Monachijski	1 kg (15.5%)	80 %	16
Adjunct	Corn, Flaked	0.8 kg (12.4%)	80 %	2
Grain	Special B Castle	0.5 kg (7.8%)	70 %	350
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.6%)	73 %	120
Grain	Carafa III	0.05 kg (0.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	34.5 g	65 min	3.75 %
Boil	Saaz (USA)	23 g	25 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	13.22 g	Safbrew