

Flanders

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **19.4**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (29.1%)	81 %	4
jest				
Grain	Strzegom Wiedeński	1.7 kg (29.1%)	79 %	10
kupić min. 2kg				
Grain	Monachijski	1.7 kg (29.1%)	80 %	16
kupić min. 1kg				
Grain	Special B Castle	0.3 kg (5.1%)	70 %	350
jest				
Grain	Carahell	0.25 kg (4.3%)	77 %	26
kupić min. 0,5kg				
Grain	Caraaroma	0.15 kg (2.6%)	78 %	400
jest				
Grain	Carafa	0.05 kg (0.9%)	70 %	664
jest				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	100 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Other	Kostki z dębu francuskiego średnio opiekane	20 g	Secondary	100 day(s)

Notes

- https://www.browar.biz/centrumpiwowarstwa/zestawy_surowcow/autorskie_z_zacieraniem/flanders-red-ale-bartos-z-markowski-wrockpd-2019-14_5-blg
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