

# Flanders

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **13**
- SRM **13.6**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (80%)	81 %	8
Grain	Briess - Pale Ale Malt	0.35 kg (5.6%)	80 %	7
Grain	Special B Castle	0.35 kg (5.6%)	70 %	350
Grain	Caramunich® typ I	0.35 kg (5.6%)	73 %	80
Grain	Biscuit Malt	0.2 kg (3.2%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	20 g	60 min	3.4 %
Boil	Marynka	10 g	60 min	8 %