

# Flanders Red Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **8**
- SRM **14.3**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński Castlemalting	2 kg (34.2%)	79 %	10
Grain	Monachijski	0.65 kg (11.1%)	80 %	16
Grain	Viking Pale Ale malt	1.7 kg (29.1%)	80 %	5
Grain	Colorado Honig	0.5 kg (8.5%)	79 %	5
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	carafa special II	0.1 kg (1.7%)	70 %	812
Grain	Special B Malt	0.1 kg (1.7%)	65.2 %	300
Grain	Cara Gold Castlemalting	0.3 kg (5.1%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Perle PL	15 g	1 min	8 %