

# Flandryjskie

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **2**
- SRM **18.7**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **9 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	16
Grain	Red Activ	1 kg (14.3%)	79 %	35
Grain	Strzegom Wiedeński	0.2 kg (2.9%)	79 %	10
Grain	Caraaroma	0.2 kg (2.9%)	78 %	400
Grain	Biscuit Malt	0.4 kg (5.7%)	79 %	45
Grain	Weyermann Caramunich 3	0.2 kg (2.9%)	76 %	150
Grain	Golden Ale	2 kg (28.6%)	80 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	100 ml	Wyeast Labs