

## FRA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **16.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (65%)	81 %	4
Grain	Monachijski	1 kg (16.3%)	80 %	16
Grain	Special B Malt	0.5 kg (8.1%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.6%)	73 %	120
Grain	Carafa II	0.05 kg (0.8%)	70 %	812
Grain	Corn, Flaked	0.5 kg (8.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %