

# Maybe Flanders

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **5**
- SRM **12.1**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (66.7%)	80.5 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.3%)	82 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Special B Castle	0.3 kg (5%)	70 %	350
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	11 g	---
Wyeast - Belgian Lambic Blend	Ale	Liquid	100 ml	Wyeast Labs