

Red Roeselare Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **15.5**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II	0.04 kg (0.6%)	70 %	1150
Grain	Special B Castle	0.5 kg (7.8%)	70 %	290
Grain	Pilzneński	4 kg (62.1%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.6%)	73 %	120
Grain	Monachijski	1 kg (15.5%)	80 %	25
Adjunct	płatki	0.8 kg (12.4%)	--- %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	65 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	25 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	150 ml	Wyeast
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Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe francuskie średnio przypalone	50 g	Secondary	40 day(s)

Notes

- Płatki kukurydziane przed zacieraniem zostały skleikowane.
Oct 27, 2018, 5:01 PM
- Słód palony Carafa® Special typ II został dodany w 35 minucie drugiego kroku
Oct 27, 2018, 5:01 PM
- Drożdże płynne dodane na fermentację cichą
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