

Thom

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **8**
- SRM **16.6**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (57.7%) | 80 % | 5 |
| Grain | Munich Malt | 1 kg (19.2%) | 80 % | 13 |
| Grain | Special B Malt | 0.2 kg (3.8%) | 65.2 % | 315 |
| Grain | Corn, Flaked | 0.5 kg (9.6%) | 80 % | 2 |
| Grain | Weyermann - Carared | 0.3 kg (5.8%) | 75 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.8%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| wyeast 1388 | Ale | Liquid | 100 ml | --- |