

## flanders

- Gravity **15.9 BLG**
- ABV ---
- IBU **18**
- SRM **17.6**
- 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 **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **71 C**, Time **40 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **71C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

| Type    | Name                             | Amount         | Yield  | EBC  |
|---------|----------------------------------|----------------|--------|------|
| Grain   | BESTMALZ - Best Pilsen           | 4 kg (62%)     | 80.5 % | 4    |
| Grain   | Monachijski                      | 1 kg (15.5%)   | 80 %   | 16   |
| Adjunct | Corn, Flaked                     | 0.8 kg (12.4%) | 80 %   | 2    |
| Grain   | Special B Castle                 | 0.5 kg (7.8%)  | 70 %   | 350  |
| Grain   | Słód Caramunich Typ II Weyermann | 0.1 kg (1.6%)  | 73 %   | 120  |
| Grain   | Carafa III                       | 0.05 kg (0.8%) | 70 %   | 1034 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Saaz (USA) | 34.5 g | 65 min | 3.75 %     |
| Boil    | Saaz (USA) | 23 g   | 25 min | 3.75 %     |

### Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safbrew S-33 | Ale  | Dry  | 13.22 g | Safbrew    |