#088 Flanders Red Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **8**
- SRM **19.7**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	4.7 kg *(81%)*	79 %	7
Grain	Special W	0.45 kg *(7.8%)*	65.2 %	300
Grain	Special B Malt	0.4 kg *(6.9%)*	65.2 %	315
Grain	płatki kukurydziane	0.25 kg *(4.3%)*	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	20 g	60 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	1000 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min