Flanders Vanilla Cherry Red Eye

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **12**
- SRM **14.9**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.1 kg *(37.3%)*	80 %	16
Grain	Red ale	1 kg *(33.9%)*	75 %	70
Grain	Weyermann - Carawheat	0.25 kg *(8.5%)*	77 %	97
Grain	Cara-Pils/Dextrine	0.5 kg *(16.9%)*	72 %	4
Grain	Caraaroma	0.1 kg *(3.4%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lambic szyszki	30 g	60 min	1 %
Boil	lambic szyszki	30 g	30 min	1 %
Boil	lambic szyszki	40 g	15 min	1 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszony hibiskus	50 g	Mash	90 min
Spice	Płatki dębowe high vanilla	25 g	Secondary	14 day(s)
Flavor	Wiśnie	4000 g	Secondary	30 day(s)

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