

# Rouges des Flandres 13 BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **14**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **72 C**, Time **0 min**
- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount        | Yield  | EBC |
|---------|-----------------------------|---------------|--------|-----|
| Grain   | Briess - Vienna Malt        | 5 kg (83.3%)  | 77.5 % | 7   |
| Grain   | Special B Castle            | 0.5 kg (8.3%) | 70 %   | 350 |
| Adjunct | Płatki kukurydziane Fawcett | 0.5 kg (8.3%) | 80 %   | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 25 g   | 60 min | 4.5 %      |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| WLP665 - Belgian Sour Mix 2 | Ale  | Liquid | 40 ml  | White Labs |

## Extras

| Type  | Name                            | Amount | Use for   | Time       |
|-------|---------------------------------|--------|-----------|------------|
| Other | Kostki dębowe, średnio opiekane | 10 g   | Secondary | 360 day(s) |

|       |                                 |     |           |            |
|-------|---------------------------------|-----|-----------|------------|
| Other | Kostki dębowe,<br>lekkoopiekane | 3 g | Secondary | 360 day(s) |
|-------|---------------------------------|-----|-----------|------------|

## Notes

- Drożdże zadane w 18 C.  
Fermentacja w 20-22 C.  
*Jan 9, 2021, 7:11 PM*