

flanders

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **17**
- SRM **13.8**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 4.8 kg (64%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 0.2 kg (2.7%) | 80 % | 5 |
| Adjunct | Pszenica niesłodowana | 1 kg (13.3%) | 75 % | 3 |
| Grain | Special B Malt | 0.25 kg (3.3%) | 65.2 % | 315 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.3%) | 73 % | 120 |
| Grain | Pilzneński | 1 kg (13.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|--------|---------------|
| Flanders Specialty Ale | Ale | Slant | 400 ml | THE YEAST BAY |
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 50 ml | Wyeast |