

light spanish needle

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **11**
- SRM **12.4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.72 kg (49.5%)	79 %	7
Grain	Płatki kukurydziane	1.1 kg (20%)	85 %	3
Grain	Carahell	0.5 kg (9.1%)	77 %	26
Grain	Carared	0.5 kg (9.1%)	75 %	39
Grain	Aromatic Malt	0.5 kg (9.1%)	78 %	51
Grain	Special B Malt	0.18 kg (3.3%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	24 g	60 min	4 %