

## flanders

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **12.8**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 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 **90 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 **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

| Type    | Name                             | Amount         | Yield  | EBC |
|---------|----------------------------------|----------------|--------|-----|
| Grain   | Strzegom Monachijski typ II      | 5 kg (66.7%)   | 79 %   | 22  |
| 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 | 25 g   | 60 min | 11 %       |

### Yeasts

| Name                              | Type | Form   | Amount  | Laboratory       |
|-----------------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki           | Ale  | Liquid | 1000 ml | Fermentum Mobile |
| Wyeast XL 3763 Roselare Ale Blend | Ale  | Slant  | 1000 ml | Wyeast           |