

## flandersik

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **12.6**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **44.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński         | 5 kg (60.6%)   | 79 %  | 10  |
| Grain | Special B Castle           | 0.5 kg (6.1%)  | 70 %  | 350 |
| Grain | Strzegom Pilzneński        | 0.4 kg (4.8%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.6 kg (19.4%) | 79 %  | 16  |
| Grain | płatki kukurydziane        | 0.75 kg (9.1%) | --- % | --- |