

#044 Flanders Red Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **8**
- SRM **15.7**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **95 min**
- Evaporation rate **13 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	5 kg (69%)	79 %	7
Grain	Viking Munich Malt	1 kg (13.8%)	78 %	18
Grain	Special B Malt	0.55 kg (7.6%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.5%)	73 %	120
Grain	płatki kukurydziane	0.3 kg (4.1%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Slant	300 ml	White Labs
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	125 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min