

## a'la flanders

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **11.8**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **71 C**, Time **60 min**
- Temp **75.5 C**, Time **5 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **5 min** at **75.5C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.36 kg (26.5%)	80.5 %	4
Grain	Weyermann - Vienna Malt	1.36 kg (26.5%)	81 %	8
Grain	Monachijski	1.36 kg (26.5%)	80 %	16
Grain	Płatki pszeniczne	0.34 kg (6.6%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	0.34 kg (6.6%)	73 %	120
Grain	Carahell	0.185 kg (3.6%)	77 %	26
Grain	Special B Malt	0.185 kg (3.6%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 3789	Ale	Slant	150 ml	---

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- fermentacja 22 stopnie przez 2/3 tygodnie.  
Rok w butelkach

odfermentowało do 5 plato, ok 5%alk  
*Mar 27, 2017, 11:25 PM*