

## Flanders

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **14.8**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (63.5%)	80 %	16
Grain	Karmelowy Czerwony	1 kg (15.9%)	75 %	59
Adjunct	Pszenica niesłodowana	1 kg (15.9%)	75 %	3
Grain	Special B Malt	0.3 kg (4.8%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Northern Brewer	25 g	120 min	7.6 %
Aroma (end of boil)	Tradition	30 g	10 min	5.5 %