

Flanders Red Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **3**
- SRM **12.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-----------------------------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 0.7 kg (13.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.8 kg (35.3%) | 79 % | 10 |
| Grain | Pszeniczny | 0.8 kg (15.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1.5 kg (29.4%) | 85 % | 3 |
| Grain | Special B Malt | 0.25 kg (4.9%) | 65.2 % | 315 |
| Grain | Chocolate Malt (UK) | 0.05 kg (1%) | 73 % | 887 |
| Dodany na ostatnie 10 minut | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Stary chmiel | 25 g | 60 min | 1 % |