

# Flanders Red Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **12.1**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale             | 2.5 kg (32.9%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 2 kg (26.3%)   | 79 %  | 23  |
| Grain | Viking melanoidynowy        | 1.6 kg (21.1%) | 75 %  | 70  |
| Grain | Pszeniczny                  | 1 kg (13.2%)   | 85 %  | 4   |
| Grain | Karmelowy Czerwony          | 0.5 kg (6.6%)  | 75 %  | 50  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 28 g   | 45 min | 11.8 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type  | Name        | Amount | Use for   | Time      |
|-------|-------------|--------|-----------|-----------|
| Other | kwaśny belg | 500 g  | Secondary | 14 day(s) |