

# Flanders red ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **6**
- SRM **14.4**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (47.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.5 kg (9.5%)	80 %	6
Grain	Weyermann - Carared	0.25 kg (4.8%)	75 %	45
Grain	Strzegom Monachijski typ II	0.2 kg (3.8%)	79 %	22
Grain	Special B Castle	0.2 kg (3.8%)	70 %	350
Grain	Płatki pszeniczne	0.25 kg (4.8%)	85 %	3
Grain	Caraaroma	0.25 kg (4.8%)	78 %	400
Grain	Carabelge	0.1 kg (1.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	5 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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wyeast flanders red ale	Ale	Liquid	100 ml	---
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