

# Flanders Red Ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **5**
- SRM **12.8**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.6 kg (60%)	79 %	10
Grain	Special B Castle	0.3 kg (5%)	70 %	350
Grain	Pilzneński	2.1 kg (35%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	150 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki dębowe macerowane w czerwonym winie	10 g	Secondary	360 day(s)