

flanders red ale

- Gravity **15.7 BLG**
- ABV ---
- IBU **24**
- SRM **10.8**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (30.8%)	79 %	16
Grain	Castle Cara Ruby	1.5 kg (23.1%)	78 %	45
Grain	kaszka kukurydziana	1 kg (15.4%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	50 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Wyeast - Roeselare Ale Blend	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe francuskie Medium Toast	100 g	Secondary	250 day(s)