

# Flandersik

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **14.7**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **6.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.4 liter(s)**
- Total mash volume **4.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (38.2%)	81 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (22.9%)	79 %	22
Grain	Strzegom Karmel 600	0.06 kg (4.6%)	68 %	601
Grain	Abbey Castle	0.1 kg (7.6%)	80 %	45
Adjunct	Pszenica niesłodowana	0.35 kg (26.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	2 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP655 - Belgian Sour Mix 1	Ale	Slant	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czipsy dębowe średnio opiekane	5 g	Primary	---