

# Flandryjskie

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **2**
- SRM **18.7**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **9 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (14.3%)  | 79 %  | 22  |
| Grain | Strzegom Monachijski typ I  | 2 kg (28.6%)  | 79 %  | 16  |
| Grain | Red Activ                   | 1 kg (14.3%)  | 79 %  | 35  |
| Grain | Strzegom Wiedeński          | 0.2 kg (2.9%) | 79 %  | 10  |
| Grain | Caraaroma                   | 0.2 kg (2.9%) | 78 %  | 400 |
| Grain | Biscuit Malt                | 0.4 kg (5.7%) | 79 %  | 45  |
| Grain | Weyermann Caramunich 3      | 0.2 kg (2.9%) | 76 %  | 150 |
| Grain | Golden Ale                  | 2 kg (28.6%)  | 80 %  | 12  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 2 g    | 60 min | 10 %       |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Lambic Blend | Ale  | Liquid | 100 ml | Wyeast Labs |