

# Lady in Red

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **11.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1 kg (19.6%)  | 80.5 % | 4   |
| Grain | BESTMALZ - Best Minich | 1 kg (19.6%)  | 80.5 % | 15  |
| Grain | BESTMALZ - Best Vienna | 1 kg (19.6%)  | 80.5 % | 9   |
| Grain | Corn, Flaked           | 1 kg (19.6%)  | 80 %   | 2   |
| Grain | Aromatic Malt          | 0.5 kg (9.8%) | 78 %   | 50  |
| Grain | Special B Malt         | 0.3 kg (5.9%) | 65.2 % | 345 |
| Grain | Briess - Wheat Malt    | 0.3 kg (5.9%) | 81 %   | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

|                                      |     |        |        |        |
|--------------------------------------|-----|--------|--------|--------|
| Wyeast XL 3763<br>Roselare Ale Blend | Ale | Liquid | 120 ml | Wyeast |
|--------------------------------------|-----|--------|--------|--------|

### Extras

| Type   | Name       | Amount | Use for   | Time      |
|--------|------------|--------|-----------|-----------|
| Flavor | Cherry     | 4000 g | Secondary | 90 day(s) |
| Fining | Whirlflock | 1 g    | Boil      | 10 min    |

Jedna tabletki, na 10 minut przed końcem gotowania.

### Notes

- Fermentacja burzliwa: normalnie dwa tygodnie na US-04.  
Fermentacja cicha : z dodatkiem szczepu Wyeasta ( bez startera ) , na 14 miesięcy w szklanym fermentorze.  
Na ostatnie trzy miesiące dodam około 4 kg wiśni ( całych , umytych , z pestkami ).  
*May 5, 2018, 2:30 AM*