

Red ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **10**
- SRM **5.9**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (80%)	80 %	7
Grain	Grodziski pszeniczny wędzony dębem	1 kg (20%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	15 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	20 g	---
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	150 ml	Wyeast