

# Red flanders

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **7**
- SRM **15.5**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	4 kg (56.8%)	78 %	8
Grain	Special B Castle	0.4 kg (5.7%)	70 %	350
Grain	Monachijski	1.5 kg (21.3%)	80 %	16
Grain	Carabelge	0.3 kg (4.3%)	80 %	30
Grain	carablonde	0.3 kg (4.3%)	20 %	20
Grain	Platki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Carafa II	0.04 kg (0.6%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	szyszki do lambika	30 g	90 min	1 %
Boil	Hersbrucker	15 g	90 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
belgian style lallemands	Ale	Dry	11 g	---
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	---