

roeselare

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **11.7**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (29%)	80 %	4
Grain	Strzegom Wiedeński	2.5 kg (48.4%)	79 %	10
Grain	Weyermann - Carafa I	0.12 kg (2.3%)	70 %	800
Grain	Płatki jęczmienne	0.3 kg (5.8%)	85 %	3
Grain	Corn, Flaked	0.5 kg (9.7%)	80 %	2
Grain	Cara Ruby Castle	0.25 kg (4.8%)	72 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	50 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	40 ml	Wyeast