

## #044 Flanders Red Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **8**
- SRM **15.7**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **95 min**
- Evaporation rate **13 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Viking Vienna Malt               | 5 kg (69%)     | 79 %   | 7   |
| Grain | Viking Munich Malt               | 1 kg (13.8%)   | 78 %   | 18  |
| Grain | Special B Malt                   | 0.55 kg (7.6%) | 65.2 % | 315 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (5.5%)  | 73 %   | 120 |
| Grain | płatki kukurydziane              | 0.3 kg (4.1%)  | 60 %   | 4   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 30 g   | 60 min | 3.6 %      |

### Yeasts

| Name                              | Type | Form   | Amount | Laboratory |
|-----------------------------------|------|--------|--------|------------|
| WLP565 - Belgian Saison I Yeast   | Ale  | Slant  | 300 ml | White Labs |
| Wyeast XL 3763 Roselare Ale Blend | Ale  | Liquid | 125 ml | Wyeast     |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                            |        |      |        |
|--------|----------------------------|--------|------|--------|
| Fining | whirfloc T                 | 1.25 g | Boil | 10 min |
| Other  | pożywka dla drożdży Wyeast | 3 g    | Boil | 10 min |