

#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 |