

#088 Flanders Red Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **8**
- SRM **19.7**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

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

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Vienna Malt | 4.7 kg (81%) | 79 % | 7 |
| Grain | Special W | 0.45 kg (7.8%) | 65.2 % | 300 |
| Grain | Special B Malt | 0.4 kg (6.9%) | 65.2 % | 315 |
| Grain | płatki kukurydziane | 0.25 kg (4.3%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Tomyski | 20 g | 60 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|--------|---------|------------|
| Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 1000 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|---------|------------|--------|---------|--------|
| Finning | whirfloc T | 1.25 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|-----|------|--------|
| Other | pożywka dla drożdży Wyeast | 3 g | Boil | 10 min |
|-------|----------------------------|-----|------|--------|