

## #24 Flanders Red Ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **5**
- SRM **14.8**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **39.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Monachijski	2 kg (22%)	80 %	15
Grain	Simpsons - Wiedeński	2 kg (22%)	80 %	7
Grain	Simpsons - Finest Lager Malt	2.5 kg (27.5%)	80 %	3
Grain	Corn, Flaked	1.5 kg (16.5%)	80 %	2
Skleikowane (64-72 stopni Celsjusza) przez 30 minut.				
Grain	Special B Malt	0.6 kg (6.6%)	65.2 %	315
Grain	Weyermann - CaraWheat	0.5 kg (5.5%)	80 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	200 ml	Wyeast

Dwie saszetki

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki dębowe sherry	50 g	Secondary	540 day(s)
18 miesięcy				
Other	Sanprobi IBS	20 g	Primary	6 day(s)
Dodane w temp 25 stopni na 6 godzin i po tym drożdże.				

### Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XMMLS4X>  
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