

#43 Flanders Red Ale

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **5**
- SRM **17.5**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.75 kg (58.5%) | 75 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.95 kg (20.2%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.4 kg (8.5%) | 65 % | 3 |
| Grain | Special B Malt | 0.3 kg (6.4%) | 65 % | 315 |
| Grain | caramel aromatic | 0.15 kg (3.2%) | 73 % | 160 |
| Grain | Abbey Castle | 0.15 kg (3.2%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|--------|----------|------------|
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 57.69 ml | Wyeast |