

# Flanders

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **14.5**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Simpsons - Aromatic Malt	1 kg (13.8%)	82.5 %	49
Grain	Special B Malt	0.25 kg (3.4%)	65.2 %	315
Grain	Simpsons - Caramalt	1 kg (13.8%)	76 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	domowy	50 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveiki	Ale	Slant	30 ml	---