

# Flanders

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **15**
- SRM **14.2**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (45.8%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (15.3%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (15.3%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.8%)	73 %	120
Grain	Special B Malt	0.25 kg (3.8%)	65.2 %	315
Grain	Weyermann - Dehusked Carafa II	0.05 kg (0.8%)	70 %	837
Grain	Corn, Flaked	1 kg (15.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	65 min	3.7 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	25 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11 g	Fermentis Safbrew