

Flanders Red

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **15**
- SRM **14.6**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3 kg (66.4%)	80 %	6
Grain	Pszeniczny	0.7 kg (15.5%)	85 %	4
Grain	Special B Malt	0.2 kg (4.4%)	65.2 %	315
Grain	Monachijski	0.22 kg (4.9%)	80 %	16
Grain	Weyermann Caramunich 3	0.4 kg (8.8%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	3.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	7 g	Fermentis
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	125 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Flavor	kostka dębowa	40 g	Secondary	90 day(s)