

Flanders Red Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **15.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (35.7%)	79 %	10
Grain	Strzegom Pilzneński	1.3 kg (23.2%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Special B Malt	0.4 kg (7.1%)	65.2 %	315
Grain	Aromatic Malt	0.4 kg (7.1%)	78 %	51
Grain	Caramunich® typ I	0.3 kg (5.4%)	73 %	80
Grain	Płatki owsiane	0.2 kg (3.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	125 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
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Spice	Kostki dębowe macerowane w czerwonym winie	50 g	Secondary	60 day(s)
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