

# Flanders Red Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **3**
- SRM **12.3**
- Style **Flanders Red Ale**

## 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.7 kg (13.7%)	80 %	4
Grain	Strzegom Wiedeński	1.8 kg (35.3%)	79 %	10
Grain	Pszeniczny	0.8 kg (15.7%)	85 %	4
Grain	Płatki pszeniczne	1.5 kg (29.4%)	85 %	3
Grain	Special B Malt	0.25 kg (4.9%)	65.2 %	315
Grain	Chocolate Malt (UK)	0.05 kg (1%)	73 %	887
Dodany na ostatnie 10 minut				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Stary chmiel	25 g	60 min	1 %