

# Flanders Red Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **12.1**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2.5 kg (32.9%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (26.3%)	79 %	23
Grain	Viking melanoidynowy	1.6 kg (21.1%)	75 %	70
Grain	Pszeniczny	1 kg (13.2%)	85 %	4
Grain	Karmelowy Czerwony	0.5 kg (6.6%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	45 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	kwaśny belg	500 g	Secondary	14 day(s)