

Flanders Red Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **14.2**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (35.7%)	79 %	10
Grain	Viking Pale Ale malt	1 kg (23.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Płatki owsiane	0.4 kg (9.5%)	80 %	3
Grain	Abbey (Castle)	0.3 kg (7.1%)	80 %	45
Grain	Special B Malt (Castle)	0.3 kg (7.1%)	65.2 %	350
Grain	Caramunich® typ I	0.2 kg (4.8%)	80 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP545 - Belgian Strong Ale Yeast	Ale	Liquid	45 ml	White Labs
Wyeast - Belgian Lambic Blend	Ale	Liquid	45 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	2000 g	Secondary	90 day(s)