

Flanders Red Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **10**
- SRM **8.5**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 0.5 kg (9.6%) | 76 % | 10 |
| Grain | Viking Pale Ale malt | 1.2 kg (23.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.6%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.6 kg (30.8%) | 79 % | 16 |
| Adjunct | Pszenica niesłodowana | 0.6 kg (11.5%) | 75 % | 3 |
| Grain | Viking Malt Red Active | 0.3 kg (5.8%) | 76 % | 35 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.8%) | 75 % | 100 |
| Grain | Strzegom Cookie | 0.2 kg (3.8%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | English Golding | 20 g | 60 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|--------|--------|--------|
| Safale S-04 | Ale | Dry | 11 g | --- |
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 125 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|-----------|-----------|
| Other | kostki dębowe średnio opiekane | 30 g | Secondary | 90 day(s) |
| Flavor | wiśnie | 1000 g | Secondary | 90 day(s) |