

Flanders Red Ale

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **16**
- SRM **15**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **59C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (59.1%)	83 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.7%)	78 %	22
Grain	Special B Malt	0.25 kg (4.9%)	70 %	315
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2%)	80 %	120
Grain	Carafa II	0.03 kg (0.6%)	70 %	812
Adjunct	Corn flakes	0.7 kg (13.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	20 g	65 min	3.75 %
Boil	Saaz (USA)	20 g	25 min	3.75 %
Boil	Saaz (USA)	10 g	5 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

Wyeast - 3763 Roselare Ale Blend	Ale	Liquid	250 ml	Wyeast Labs
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Notes

- Słód Carafa II dodany 5 min przed końcem przerwy dekstrynującej.
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