

## Flanders Red Ale II

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **14.1**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **1 min**
- Evaporation rate **120 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (32.5%)	79 %	22
Grain	Viking Pale Ale malt	1 kg (16.3%)	80 %	5
Grain	Strzegom Wiedeński	2.5 kg (40.7%)	79 %	10
Grain	Special B Malt	0.3 kg (4.9%)	65.2 %	315
Grain	Viking Cookie	0.3 kg (4.9%)	79 %	50
Grain	Strzegom pszenica prażona	0.05 kg (0.8%)	70 %	1000