

# flanders red ale

- Gravity **15.7 BLG**
- ABV ---
- IBU **24**
- SRM **10.8**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński         | 2 kg (30.8%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I | 2 kg (30.8%)   | 79 %  | 16  |
| Grain | Castle Cara Ruby           | 1.5 kg (23.1%) | 78 %  | 45  |
| Grain | kaszka kukurydziana        | 1 kg (15.4%)   | 70 %  | 3   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Barbe Rouge | 50 g   | 15 min | 10 %       |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory  |
|------------------------------|------|--------|--------|-------------|
| Safale US-05                 | Ale  | Dry    | 11 g   | Fermentis   |
| Wyeast - Roeselare Ale Blend | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name                                  | Amount | Use for   | Time       |
|--------|---------------------------------------|--------|-----------|------------|
| Flavor | Płatki dębowe francuskie Medium Toast | 100 g  | Secondary | 250 day(s) |