

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) |