

## FRA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **7**
- SRM **14**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (75.2%)	81 %	4
Grain	Monachijski	1 kg (15%)	80 %	16
Grain	Special B Malt	0.35 kg (5.3%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.8%)	73 %	120
Grain	carafa special 3	0.05 kg (0.8%)	70 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	15 g	60 min	3.6 %
Boil	Styrian Golding	15 g	20 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis
Wyeast 3763 Roselare Ale Blend	Ale	Liquid	125 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Flavor	kostki dębowe	35 g	Secondary	30 day(s)