

Potrójny Flanders

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **12**
- SRM **16.5**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|--------|-----|
| Grain | Weyermann - Vienna Malt | 6.5 kg (65.7%) | 81 % | 8 |
| Grain | Corn, Flaked | 1.2 kg (12.1%) | 80 % | 2 |
| Grain | Special B Malt | 0.5 kg (5.1%) | 65.2 % | 315 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (17.2%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 50 g | 60 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|-------------|
| Wyeast - 3763 Roselare Ale Blend | Ale | Liquid | 1 ml | Wyeast Labs |