

# 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