

Projekt Flanders

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **17**
- SRM **15.6**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (60.2%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (15%)	79 %	16
Grain	Special B Malt	0.5 kg (7.5%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.5%)	73 %	120
Grain	Chocolate Malt (UK)	0.05 kg (0.8%)	73 %	887
Grain	Corn, Flaked	1 kg (15%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	65 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	25 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.1 g	Fermentis

Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	99999 ml	Wyeast
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Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	---