

Rouges des Flandres 13 BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **14**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **72 C**, Time **0 min**
- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Vienna Malt	5 kg (83.3%)	77.5 %	7
Grain	Special B Castle	0.5 kg (8.3%)	70 %	350
Adjunct	Płatki kukurydziane Fawcett	0.5 kg (8.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP665 - Belgian Sour Mix 2	Ale	Liquid	40 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Kostki dębowe, średnio opiekane	10 g	Secondary	360 day(s)

Other	Kostki dębowe, lekkoopiekane	3 g	Secondary	360 day(s)
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Notes

- Drożdże zadane w 18 C.
Fermentacja w 20-22 C.
Jan 9, 2021, 7:11 PM