

Flanders

- Gravity **16.4 BLG**
- ABV ---
- IBU **16**
- SRM **12.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **41.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **34.2 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (26.3%)	80.5 %	2
Grain	Briess - Vienna Malt	3 kg (39.5%)	77.5 %	7
Grain	Wheat, Flaked	1 kg (13.2%)	77 %	4
Grain	Briess - Wheat Malt, White	0.4 kg (5.3%)	85 %	5
Grain	Munich Malt	0.5 kg (6.6%)	80 %	18
Grain	Special B Malt	0.3 kg (3.9%)	65.2 %	350
Grain	CaraMunich I	0.2 kg (2.6%)	78 %	60
Grain	Aromatic Malt	0.2 kg (2.6%)	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	90 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	safale
Wyeast 3763 Roeslare blend	Ale	Liquid	100 ml	wyeast

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Kostki dębowe francuskie średnio opiekane	28 g	Secondary	260 day(s)

Notes

- 20.02 Uwarzone, wyszło jakieś 23 litry 16-17 blg.
Jutro drożdże i 3 tygodnie na US-05 w piwnicy w 15', później do szklanego balona z blendem Roeslare i na rok do mieszkania za szafę.
Mam nadzieje że za rok będzie do picia.
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