

#019 Flanders Red Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **15.7**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **105 min**
- Evaporation rate **14 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (58.8%) | 79 % | 10 |
| Grain | Monachijski | 0.8 kg (15.7%) | 80 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (9.8%) | 76 % | 150 |
| Grain | Pszeniczny | 0.5 kg (9.8%) | 85 % | 4 |
| Grain | Special B Castle | 0.3 kg (5.9%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 25 g | 60 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 250 ml | White Labs |
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 125 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc t | 1.25 g | Boil | 15 min |