

## Flanders

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- 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<br>Roeslare blend | Ale  | Liquid | 100 ml | wyeast     |

### Extras

| 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.  
*Feb 20, 2017, 8:50 PM*