

# Flanders

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **3**
- SRM **17.2**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **16.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.8%) | 80 %  | 5   |
| Grain | Caraaroma            | 0.2 kg (3.6%)  | 78 %  | 400 |
| Grain | red crystal          | 0.4 kg (7.3%)  | 70 %  | 400 |
| Grain | Wheat, Flaked        | 0.4 kg (7.3%)  | 77 %  | 4   |

## Hops

| Use for    | Name   | Amount | Time   | Alpha acid |
|------------|--------|--------|--------|------------|
| First Wort | Magnum | 2 g    | 60 min | 12 %       |

## Yeasts

| Name                                 | Type | Form   | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------|
| S-33                                 | Ale  | Dry    | 10 g   | safale     |
| Wyeast XL 3763<br>Roselare Ale Blend | Ale  | Liquid | 50 ml  | Wyeast     |