

Flanders Red Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **5**
- SRM **15.1**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 1.5 kg (35.7%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 1 kg (23.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (11.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (9.5%) | 80 % | 3 |
| Grain | Abbey (Castle) | 0.3 kg (7.1%) | 80 % | 45 |
| Grain | Special B Malt (Castle) | 0.3 kg (7.1%) | 65.2 % | 350 |
| Grain | Caramunich® typ I | 0.2 kg (4.8%) | 80 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|--------|-------------|
| WLP545 - Belgian Strong Ale Yeast | Ale | Liquid | 45 ml | White Labs |
| Wyeast - Belgian Lambic Blend | Ale | Liquid | 45 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | Wiśnie | 2000 g | Secondary | 90 day(s) |