

# Flanders Red Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **10**
- SRM **14.1**
- 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 **70 min**
- Evaporation rate **1 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **35 min**
- Temp **70 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (33.9%)	79 %	16
Grain	Strzegom Wiedeński	1.5 kg (25.4%)	79 %	10
Grain	Viking Pilsner malt	1.5 kg (25.4%)	82 %	4
Grain	Corn, Flaked	0.3 kg (5.1%)	80 %	2
Grain	Special B Castle	0.3 kg (5.1%)	70 %	350
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5.1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	saaz	25 g	70 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3278 Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast

## Extras

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

Type	Name	Amount	Use for	Time
Other	płatki kukurydziane	1000 g	Mash	45 min
Flavor	płatki dębowe francuskie średnio opalone	20 g	Secondary	100 day(s)
Other	wiśnie	2000 g	Secondary	---

## Notes

- 3278 oraz płatki na 120 dni 22 st. C  
przelane do następnego balona z wiśniami na 40 dni  
*Mar 17, 2019, 11:41 PM*