

Flanders Red Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **4**
- SRM **14**
- 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 **7 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|--------|-----|
| Grain | Strzegom Wiedeński | 5 kg (80.6%) | 79 % | 10 |
| Grain | Corn, Flaked | 0.75 kg (12.1%) | 80 % | 2 |
| Grain | Special B Malt | 0.45 kg (7.3%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 5 g | 60 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------|
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 125 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|------------|
| Water Agent | CaCl2 | 7 g | Mash | 60 min |
| Water Agent | Lactic Acid | 7 g | Mash | 60 min |
| Flavor | Kostki dębowe | 15 g | Primary | 365 day(s) |