

# Flanders Red Ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **14.4**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (32.8%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (32.8%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (16.4%)	81 %	6
Grain	Abbey Castle	0.5 kg (8.2%)	80 %	45
Grain	Caramunich® typ I	0.3 kg (4.9%)	73 %	80
Grain	Special B Malt	0.3 kg (4.9%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Aroma (end of boil)	Challenger	20 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew
Wyeast 3278 Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	płatki wiśniowe macerowane w czerwonym winie	50 g	Secondary	90 day(s)