

# Flanders Red Ale

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- 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<br>macerowane w<br>czerwonym winie | 50 g   | Secondary | 90 day(s) |