

Flanders Red Ale II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **14.1**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **1 min**
- Evaporation rate **120 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Monachijski typ II | 2 kg (32.5%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 1 kg (16.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2.5 kg (40.7%) | 79 % | 10 |
| Grain | Special B Malt | 0.3 kg (4.9%) | 65.2 % | 315 |
| Grain | Viking Cookie | 0.3 kg (4.9%) | 79 % | 50 |
| Grain | Strzegom pszenica prażona | 0.05 kg (0.8%) | 70 % | 1000 |