

# Lady in Red

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **11**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1 kg (19.6%)	80.5 %	4
Grain	BESTMALZ - Best Minich	1 kg (19.6%)	80.5 %	15
Grain	BESTMALZ - Best Vienna	1 kg (19.6%)	80.5 %	9
Grain	Corn, Flaked	1 kg (19.6%)	80 %	2
Grain	Aromatic Malt	0.5 kg (9.8%)	78 %	50
Grain	Special B Malt	0.3 kg (5.9%)	65.2 %	345
Grain	Briess - Wheat Malt	0.3 kg (5.9%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	120 ml	Wyeast
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Cherry sour	3000 g	Secondary	60 day(s)
Fining	Whirlflock	1 g	Boil	10 min
Jedna tabletko, na 10 minut przed końcem gotowania.				
Flavor	Kostki debowe	70 g	Secondary	90 day(s)