

# Niekończąca się opowieść

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **12**
- SRM **15**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | słód wiedeński      | 4.8 kg (80%)    | 79 %  | 9.5 |
| Grain | płatki kukurydziane | 0.75 kg (12.5%) | --- % | 3.5 |
| Grain | słód special B      | 0.45 kg (7.5%)  | --- % | 350 |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Spält Select | 35 g   | 70 min | 3.1 %      |

## Yeasts

| Name                              | Type | Form   | Amount | Laboratory |
|-----------------------------------|------|--------|--------|------------|
| Wyeast 3763<br>Roselare Ale Blend | Ale  | Liquid | 1 ml   | Wyeast     |