

Thom

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **8**
- SRM **16.6**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (57.7%)	80 %	5
Grain	Munich Malt	1 kg (19.2%)	80 %	13
Grain	Special B Malt	0.2 kg (3.8%)	65.2 %	315
Grain	Corn, Flaked	0.5 kg (9.6%)	80 %	2
Grain	Weyermann - Carared	0.3 kg (5.8%)	75 %	45
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.8%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 1388	Ale	Liquid	100 ml	---