

## Warka 40sta - Flanders po raz drugi.

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **12**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **71 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **45 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Vienna Malt	2 kg (30.8%)	77.5 %	7
Grain	Munich Malt	1.5 kg (23.1%)	80 %	18
Grain	Briess - Pilsen Malt	1.5 kg (23.1%)	80.5 %	2
Grain	Wheat, Flaked	0.5 kg (7.7%)	77 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.7%)	73 %	120
Grain	Carahell	0.25 kg (3.8%)	77 %	26
Grain	Special B Malt	0.25 kg (3.8%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Safale
Roeselare blend 2 pokolenie	Ale	Slant	300 ml	Wyeast

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Będzie gęstwa to trzeba jej użyć.  
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