

## #019 Flanders Red Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **15.7**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **105 min**
- Evaporation rate **14 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński        | 3 kg (58.8%)   | 79 %  | 10  |
| Grain | Monachijski               | 0.8 kg (15.7%) | 80 %  | 16  |
| Grain | Weyermann<br>Caramunich 3 | 0.5 kg (9.8%)  | 76 %  | 150 |
| Grain | Pszeniczny                | 0.5 kg (9.8%)  | 85 %  | 4   |
| Grain | Special B Castle          | 0.3 kg (5.9%)  | 70 %  | 350 |

### Hops

| Use for | Name                      | Amount | Time   | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt<br>Select | 25 g   | 60 min | 3.4 %      |

### Yeasts

| Name                                 | Type | Form   | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------|
| WLP550 - Belgian<br>Ale Yeast        | Ale  | Liquid | 250 ml | White Labs |
| Wyeast XL 3763<br>Roselare Ale Blend | Ale  | Liquid | 125 ml | Wyeast     |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | whirfloc t | 1.25 g | Boil    | 15 min |