

a'la flanders

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **11.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **71 C**, Time **60 min**
- Temp **75.5 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **5 min** at **75.5C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.36 kg (26.5%) | 80.5 % | 4 |
| Grain | Weyermann - Vienna Malt | 1.36 kg (26.5%) | 81 % | 8 |
| Grain | Monachijski | 1.36 kg (26.5%) | 80 % | 16 |
| Grain | Płatki pszeniczne | 0.34 kg (6.6%) | 85 % | 3 |
| Grain | Słód Caramunich Typ II Weyermann | 0.34 kg (6.6%) | 73 % | 120 |
| Grain | Carahell | 0.185 kg (3.6%) | 77 % | 26 |
| Grain | Special B Malt | 0.185 kg (3.6%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| wyeast 3789 | Ale | Slant | 150 ml | --- |

Notes

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

- fermentacja 22 stopnie przez 2/3 tygodnie.
Rok w butelkach

odfermentowało do 5 plato, ok 5%alk
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