

# Flanders

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **13.1**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (32.7%)	80 %	8
Grain	Pilsner (2 Row) UK	1 kg (13.1%)	78 %	2
Grain	Pszeniczny	0.95 kg (12.4%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (13.1%)	79 %	10
Grain	Carahell	1 kg (13.1%)	77 %	26
Grain	Caraamber	0.5 kg (6.5%)	75 %	59
Grain	Caramunich® typ I	0.5 kg (6.5%)	73 %	80
Grain	Czekoladowy	0.2 kg (2.6%)	60 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	50 ml	we