

Flanders

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **3**
- SRM **17.2**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **16.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Caraaroma	0.2 kg (3.6%)	78 %	400
Grain	red crystal	0.4 kg (7.3%)	70 %	400
Grain	Wheat, Flaked	0.4 kg (7.3%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	2 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	10 g	safale
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	50 ml	Wyeast