

# Flanders Red Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **10**
- SRM **14.1**
- 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 **70 min**
- Evaporation rate **1 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **35 min**
- Temp **70 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I       | 2 kg (33.9%)   | 79 %  | 16  |
| Grain | Strzegom Wiedeński               | 1.5 kg (25.4%) | 79 %  | 10  |
| Grain | Viking Pilsner malt              | 1.5 kg (25.4%) | 82 %  | 4   |
| Grain | Corn, Flaked                     | 0.3 kg (5.1%)  | 80 %  | 2   |
| Grain | Special B Castle                 | 0.3 kg (5.1%)  | 70 %  | 350 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5.1%)  | 73 %  | 120 |

## Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | saaz | 25 g   | 70 min | 4 %        |

## Yeasts

| Name                             | Type | Form   | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| Wyeast 3278 Belgian Lambic Blend | Ale  | Liquid | 125 ml | Wyeast     |

## Extras

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

| Type   | Name   | Amount | Use for   | Time       |
|--------|--|--------|-----------|------------|
| Other  | płatki kukurydziane                            | 1000 g | Mash      | 45 min     |
| Flavor | płatki dębowe<br>francuskie średnio<br>opalone | 20 g   | Secondary | 100 day(s) |
| Other  | wiśnie   | 2000 g | Secondary | ---        |

## Notes

- 3278 oraz płatki na 120 dni 22 st. C  
przelane do następnego balona z wiśniami na 40 dni  
*Mar 17, 2019, 11:41 PM*