

# Flanders Red Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **10**
- SRM **8.5**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	76 %	10
Grain	Viking Pale Ale malt	1.2 kg (23.1%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (9.6%)	81 %	6
Grain	Strzegom Monachijski typ I	1.6 kg (30.8%)	79 %	16
Adjunct	Pszenica niesłodowana	0.6 kg (11.5%)	75 %	3
Grain	Viking Malt Red Active	0.3 kg (5.8%)	76 %	35
Grain	Strzegom Karmel 150	0.3 kg (5.8%)	75 %	100
Grain	Strzegom Cookie	0.2 kg (3.8%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	60 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	---
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	125 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Other	kostki dębowe średnio opiekane	30 g	Secondary	90 day(s)
Flavor	wiśnie	1000 g	Secondary	90 day(s)