

## flandersik

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

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **44.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (60.6%)	79 %	10
Grain	Special B Castle	0.5 kg (6.1%)	70 %	350
Grain	Strzegom Pilzneński	0.4 kg (4.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1.6 kg (19.4%)	79 %	16
Grain	płatki kukurydziane	0.75 kg (9.1%)	--- %	---