

Lady in Red

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **11**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1 kg (19.6%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Minich | 1 kg (19.6%) | 80.5 % | 15 |
| Grain | BESTMALZ - Best Vienna | 1 kg (19.6%) | 80.5 % | 9 |
| Grain | Corn, Flaked | 1 kg (19.6%) | 80 % | 2 |
| Grain | Aromatic Malt | 0.5 kg (9.8%) | 78 % | 50 |
| Grain | Special B Malt | 0.3 kg (5.9%) | 65.2 % | 345 |
| Grain | Briess - Wheat Malt | 0.3 kg (5.9%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

| | | | | |
|--------------------------------------|-----|--------|--------|--------|
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 120 ml | Wyeast |
|--------------------------------------|-----|--------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|---|---------------|--------|-----------|-----------|
| Flavor | Cherry sour | 3000 g | Secondary | 60 day(s) |
| Fining | Whirlflock | 1 g | Boil | 10 min |
| Jedna tabletko, na 10 minut przed końcem gotowania. | | | | |
| Flavor | Kostki debowe | 70 g | Secondary | 90 day(s) |