

Podróżniczek - Flanders Red Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **8**
- SRM **23.3**
- 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 **120 min**
- Evaporation rate **20 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Strzegom Wiedeński | 4 kg (66.7%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (16.7%) | 80 % | 16 |
| Grain | Special B Malt | 0.5 kg (8.3%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.5 kg (8.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|-------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
| Wyeast - 3763 Roselare Ale Blend | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------------|--------|-----------|------------|
| Flavor | Kostki dębowe z beczki po sherry | 10 g | Secondary | 365 day(s) |