

Red flanders 2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **11**
- SRM **16**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	4.5 kg (62.4%)	78 %	8
Grain	Special B Castle	0.6 kg (8.3%)	70 %	350
Grain	Monachijski Ciemny Steinbach	1.2 kg (16.6%)	100 %	30
Grain	Carabelge	0.2 kg (2.8%)	80 %	30
Grain	carablond	0.22 kg (3.1%)	20 %	20
Grain	Płatki owsiane	0.24 kg (3.3%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (3.5%)	85 %	3

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
belgian style lallemands	Ale	Dry	11 g	---
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	---