

# Alexander

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **5**
- SRM **17.8**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (43%)	79 %	10
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (25.8%)	80 %	20
Grain	Castle Pale Ale	0.9 kg (15.5%)	80 %	8
Grain	Weyermann - Acidulated Malt	0.41 kg (7.1%)	80 %	6
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120
Grain	Special B Castle	0.2 kg (3.4%)	70 %	350
Grain	Strzegom Karmel 300	0.07 kg (1.2%)	70 %	299
Grain	Weyermann - Carafa III	0.03 kg (0.5%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	6 g	60 min	6.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M47 Belgian Abbey	Ale	Slant	180 ml	Mangrove Jack's
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	133.33 ml	Wyeast