

## Enrichment

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **60**
- SRM **13.5**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **69 C**, Time **100 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **100 min** at **69C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (93.3%)	80.5 %	2
Grain	Special B Malt	0.5 kg (6.7%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Polaris	200 g	10 min	19 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP568 - Belgian Style Saison Ale Yeast Blend	Ale	Slant	100 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	hibiskus	25 g	Boil	5 min