

# Flandericzi

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **11.4**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **63 C**, Time **15 min**
- Temp **70 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **5.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.84 kg (46.7%)	79 %	10
Grain	Pilzneński	0.38 kg (21.1%)	81 %	4
Grain	Płatki pszeniczne	0.34 kg (18.9%)	85 %	3
Grain	Strzegom Karmel 150	0.04 kg (2.2%)	75 %	150
Grain	Aromatic Malt	0.15 kg (8.3%)	78 %	51
Grain	Special B Malt	0.05 kg (2.8%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	8 g	60 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP655 - Belgian Sour Mix 1	Ale	Liquid	35.09 ml	White Labs

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	20 g	Secondary	365 day(s)