

Flanders

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **13.1**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Castle Pale Ale | 2.5 kg (32.7%) | 80 % | 8 |
| Grain | Pilsner (2 Row) UK | 1 kg (13.1%) | 78 % | 2 |
| Grain | Pszeniczny | 0.95 kg (12.4%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (13.1%) | 79 % | 10 |
| Grain | Carahell | 1 kg (13.1%) | 77 % | 26 |
| Grain | Caraamber | 0.5 kg (6.5%) | 75 % | 59 |
| Grain | Caramunich® typ I | 0.5 kg (6.5%) | 73 % | 80 |
| Grain | Czekoladowy | 0.2 kg (2.6%) | 60 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Wyeast - American Ale II | Ale | Slant | 50 ml | we |