

# flanders

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **17**
- SRM **13.8**
- 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 **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4.8 kg (64%)	79 %	22
Grain	Viking Pale Ale malt	0.2 kg (2.7%)	80 %	5
Adjunct	Pszenica niesłodowana	1 kg (13.3%)	75 %	3
Grain	Special B Malt	0.25 kg (3.3%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.3%)	73 %	120
Grain	Pilzneński	1 kg (13.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Flanders Specialty Ale	Ale	Slant	400 ml	THE YEAST BAY
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	50 ml	Wyeast