

Flanders

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **15**
- SRM **14.2**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (45.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.3%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (15.3%) | 79 % | 10 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.8%) | 73 % | 120 |
| Grain | Special B Malt | 0.25 kg (3.8%) | 65.2 % | 315 |
| Grain | Weyermann - Dehusked Carafa II | 0.05 kg (0.8%) | 70 % | 837 |
| Grain | Corn, Flaked | 1 kg (15.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 65 min | 3.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 25 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|-------------------|
| S-33 | Ale | Dry | 11 g | Fermentis Safbrew |