

Flanders Red Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **12.1**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale | 2.5 kg (32.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (26.3%) | 79 % | 23 |
| Grain | Viking melanoidynowy | 1.6 kg (21.1%) | 75 % | 70 |
| Grain | Pszeniczny | 1 kg (13.2%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.5 kg (6.6%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 28 g | 45 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|-----------|-----------|
| Other | kwaśny belg | 500 g | Secondary | 14 day(s) |