

# Flanders Red Ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **4**
- SRM **14**
- 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 **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (80.6%)	79 %	10
Grain	Corn, Flaked	0.75 kg (12.1%)	80 %	2
Grain	Special B Malt	0.45 kg (7.3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	125 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	7 g	Mash	60 min
Water Agent	Lactic Acid	7 g	Mash	60 min
Flavor	Kostki dębowe	15 g	Primary	365 day(s)