

## Flanders red ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **6**
- SRM **13.5**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **32.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **46.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **33.7 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6.25 kg (80%)	79 %	10
Grain	Corn, Flaked	0.975 kg (12.5%)	80 %	2
Grain	Special B Malt	0.585 kg (7.5%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	10 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	200 ml	Wyeast Labs
Wyeast - 3763 Roselare Ale Blend	Ale	Liquid	200 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	1 g	Boil	10 min
Flavor	Kostki dębowe	10 g	Secondary	365 day(s)

## Notes

- Gęstwa + dregi dodane do balonu na fermentację cichą.  
*Oct 25, 2021, 6:30 PM*