

Flandersik

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **14.7**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **6.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.4 liter(s)**
- Total mash volume **4.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 0.5 kg (38.2%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (22.9%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.06 kg (4.6%) | 68 % | 601 |
| Grain | Abbey Castle | 0.1 kg (7.6%) | 80 % | 45 |
| Adjunct | Pszenica niesłodowana | 0.35 kg (26.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 2 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| WLP655 - Belgian Sour Mix 1 | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------|--------|---------|------|
| Flavor | Czipsy dębowe średnio opiekane | 5 g | Primary | --- |