

# FRA Flanders Red Ale Farmhouse Tour

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **6**
- SRM **12.1**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.4 kg (54.5%)	81 %	6
Grain	Strzegom Wiedeński	1.5 kg (34.1%)	79 %	10
Grain	Simpsons - Aromatic Malt	0.25 kg (5.7%)	82.5 %	49
Grain	Special X	0.25 kg (5.7%)	75 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
bret boon	Ale	Liquid	100 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki sherry oroloso	30 g	Primary	180 day(s)