

Red Roeselare Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **15.5**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Carafa II | 0.04 kg (0.6%) | 70 % | 1150 |
| Grain | Special B Castle | 0.5 kg (7.8%) | 70 % | 290 |
| Grain | Pilzneński | 4 kg (62.1%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.6%) | 73 % | 120 |
| Grain | Monachijski | 1 kg (15.5%) | 80 % | 25 |
| Adjunct | płatki | 0.8 kg (12.4%) | --- % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 65 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 25 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

| | | | | |
|--------------------------------------|-----|--------|--------|--------|
| Wyeast XL 3763 Roselare Ale Blend | Ale | Liquid | 150 ml | Wyeast |
|--------------------------------------|-----|--------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|-----------|
| Flavor | płatki dębowe francuskie średnio przypalone | 50 g | Secondary | 40 day(s) |

Notes

- Płatki kukurydziane przed zacieraniem zostały skleikowane.
Oct 27, 2018, 5:01 PM
- Słód palony Carafa® Special typ II został dodany w 35 minucie drugiego kroku
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- Drożdże płynne dodane na fermentację cichą
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