

## Flanders Red Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **8**
- SRM **14.3**
- Style **Flanders Red Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount          | Yield  | EBC |
|-------|-------------------------|-----------------|--------|-----|
| Grain | Wiedeński Castlemalting | 2 kg (34.2%)    | 79 %   | 10  |
| Grain | Monachijski             | 0.65 kg (11.1%) | 80 %   | 16  |
| Grain | Viking Pale Ale malt    | 1.7 kg (29.1%)  | 80 %   | 5   |
| Grain | Colorado Honig          | 0.5 kg (8.5%)   | 79 %   | 5   |
| Grain | Pszeniczny              | 0.5 kg (8.5%)   | 85 %   | 4   |
| Grain | carafa special II       | 0.1 kg (1.7%)   | 70 %   | 812 |
| Grain | Special B Malt          | 0.1 kg (1.7%)   | 65.2 % | 300 |
| Grain | Cara Gold Castlemalting | 0.3 kg (5.1%)   | 78 %   | 120 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 60 min | 4.5 %      |
| Boil    | Perle PL              | 15 g   | 1 min  | 8 %        |