



## Flanders Red Ale

<b>TITLE:</b>	Flanders Red Ale (sour)	
<b>CATEGORY:</b>	17B	
<b>SPECS:</b>	OG:	1.052
	FG:	1.008
	SRM:	15.0
	IBU:	10.4 (Tinseth <sup>1</sup> )
	VOL:	5.00 gal

### FERMENTABLES:

Weight (lbs)	Description	(Common net) Gravity/lb
6.00	Belgian Pilsner	1.029
0.50	Belgian CaraMunich	1.028
0.50	Belgian Special "B"	1.028
2.00	Torrified Golden Wheat	1.030
1.00	D-45 Candi Syrup, Inc.	1.032

### HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
East Kent Goldings	Pellet	0.25	4.0	60
Hallertau Mittelfrueh	Pellet	1.00	4.2	15

### YEAST:

Wyeast 3763 Roeselare Ale Blend, (yeast + bacteria). We prefer a 750ml starter but one smack pack is enough.

### MASH:

Mash	Temp	Duration
Dough-in conversion	146F	40 minutes
Step raise	162F	20 minutes
Mash out	169F	10 minutes

### NARRATIVE:

120 minute boil. Primary using a dedicated glass carboy with a well-fitted wood bung for this style of ale, (avoid plastic or stainless). Chill to 78F. Pure O<sub>2</sub> via .05m diffuser for 60 seconds. Pitch Roeselare blend. Hold Primary at 78F until yeast fermentation subsides (about 7 days). Rack to a secondary carboy with 2 oz's medium toast French white oak cubes and hold at 82F until you see a pellicle formation at the top, (2-3 months). Taste weekly until the level of lactic acid is ideal. This could be anywhere from 6 to 18 months depending on ambient conditions. Bottle prime with Simplicity at a rate of 29g/gallon. Bottle in heavy Belgian or champagne bottles. Starts to mature in bottles very nicely after about 12 months.

<sup>1</sup> The Tinseth algorithm has given us more accurate results for pellets.