

# Brewing Steps: Flanders Red

## Flanders Red Ale

**Type:** All Grain

**Date:** 11/16/2012

**Batch Size (fermenter):** 10.00 gal

**Brewer:**

**Boil Size:** 13.13 gal

**Asst Brewer:**

**Boil Time:** 90 min

**Equipment:** Big System - 120 minute boil

**Final Bottling Volume:** 10.00 gal

**Brewhouse Efficiency:** 72.00

**Fermentation:** Ale, Single Stage

**Taste Rating(out of 50):** 30.0

**Taste Notes:**

Prepare for Brewing				
Clean and Prepare Brewing Equipment				
Total Water Needed: 19.15 gal				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
Amt	Name	Type	#	%/IBU
10 lbs	Vienna Malt (3.5 SRM)	Grain	1	48.8 %
4 lbs	Corn, Flaked (1.3 SRM)	Grain	2	19.5 %
2 lbs	Aromatic Malt (26.0 SRM)	Grain	3	9.8 %
2 lbs	Carahell (1.8 SRM)	Grain	4	9.8 %
2 lbs	Caravienne Malt (22.0 SRM)	Grain	5	9.8 %
8.0 oz	Special B Malt (180.0 SRM)	Grain	6	2.4 %
<u>Mash Steps</u>				
Name	Description	Step Temperature	Step Time	
Dough-in	Add 41.51 qt of water at 128.2 F	122.0 F	20 min	
Mash Step	Heat to 145.0 F over 4 min	145.0 F	40 min	
Mash Step	Heat to 162.0 F over 4 min	162.0 F	30 min	
Mash Out	Heat to 169.0 F over 4 min	169.0 F	40 min	
Fly sparge with 8.78 gal water at 168.0 F				
Boil Wort				
Add water to achieve boil volume of 13.13 gal				
Estimated pre-boil gravity is 1.044 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
2.00 oz	Hallertauer Hersbrucker [4.00 %] - Boil 60.0 min	Hop	7	14.5 IBUs
Estimated Post Boil Vol: 11.44 gal and Est Post Boil Gravity: 1.052 SG				
Cool and Prepare Fermentation				

	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 10.00 gal				
	<b>Fermentation Ingredients</b>				
	<b>Amt</b>	<b>Name</b>	<b>Type</b>	<b>#</b>	<b>%/IBU</b>
	1.0 pkg	Roselare Belgian Blend (Wyeast Labs #3763) [124.21 ml]	Yeast	8	-
	Measure Actual Original Gravity _____ (Target: 1.052 SG)				
	Measure Actual Batch Volume _____ (Target: 10.00 gal)				
	<b>Fermentation</b>				
	11/16/2012 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1.010 SG)				
	Date Bottled/Kegged: 11/30/2012 - Carbonation: Keg with 12.54 PSI				
	Age beer for 30.00 days at 65.0 F				
	12/30/2012 - Drink and enjoy!				
	<b>Notes</b>				
	<i>Created with <a href="#">BeerSmith</a></i>				