



Extract – See Reverse For All-Grain Recipe

KIT: 347

# Flanders Red Ale

Extract

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

### 9 lbs Munich Extract

## Mashing Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

8oz	Abbey
8oz	Caramunich
8oz	Special B
8oz	White Wheat

## Hops:

1.5 oz Saaz

• Bittering Hops boiled for 60 minutes

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

**1 Package Belgian Sour Mix.** When the beer reaches a gravity of 1.015 – 1.020, rack the beer into a secondary and pitch the Sour Blend. Age it at 65-70F for 6 months, until the pellicle (white cap) forms and drops.

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.062-66**

**Estimated SRM: 16**

**Estimated IBU's: 19-21**

**Estimated alcohol ABV %: 6**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**



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All-Grain – See Reverse For Extract Recipe

# Flanders Red

KIT:447

All Grain

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Grain:

**5 lbs Belgian Pilsner**  
**5 lbs Vienna**  
**3 lbs Munich**  
**8 oz Abbey**  
**8 oz Caramunich**  
**8 oz Special B**  
**8 oz Wheat**

**Recipe based on: 70% Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_F

Mash Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

## Hops:

**1.5 oz Czech Saaz** • *Bittering Hops boiled for 60 minutes*

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - *Add last 5 minutes of the boil*

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

**1 Package Belgian Sour Mix.** When the beer reaches a gravity of 1.015 – 1.020, rack the beer into a secondary and pitch the Sour Blend. Age it at 65-70F for 6 months, until the pellicle (white cap) forms and drops.

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.063-66**

**Estimated SRM: 18**

**Estimated IBU's: 18-22**

**Estimated alcohol ABV %: 6**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**