



FLANDERS RED ALE



CUT THIS OUT FOR
YOUR TAP HANDLE

FLANDERS RED ALE

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI

SUGGESTED CULTURE

WLP655 Belgian Sour Mix
WY3763 Roeselare Belgian Sour Blend

LME KIT

- 9 lbs Munich Liquid Malt Extract

SPECIALTY MALTS:

- 8 oz Abbey
- 8 oz CaraMunich®
- 8 oz White Wheat
- 8 oz Special B

ALL-GRAIN KIT

- 5 lbs Belgian Pilsner
- 5 lbs Vienna
- 3 lbs Munich

SPECIALTY MALTS:

- 8 oz Abbey
- 8 oz CaraMunich®
- 8 oz White Wheat
- 8 oz Special B

HOPS

- 1.5 oz Czech Saaz – Boil 60 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT347

FLANDERS RED ALE

RECIPE TIPS

For the all-grain version, mash at 153°F. Ferment the beer at 68°F. Once the gravity hits 1.015–1.020, rack the beer into a plastic fermenter and pitch your sour blend. Age the beer at 65–70°F for 6 months. A plastic secondary fermenter is recommended in order to allow for micro-oxidation that will add to the overall flavor of the beer, which can't be done with glass or stainless steel.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

FLANDERS RED ALE KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.062–66

ACTUAL O.G.

SRM: 16–18

IBU'S: 18–22

EST. ABV %: 6

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!