

# 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

### ME 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:**

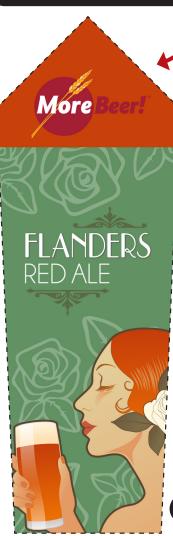
- 8 oz Abbey
- 8 oz CaraMunich®
- 8 oz White Wheat
- 8 oz Special B

# **SAOH**

• 1.5 oz Czech Saaz - Boil 60 min

### OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

# 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.



# NOTES

MY RATING:

5

TASTING DATE:

**APPEARANCE** 

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

# **NEED HELP?**

#### SEARCH

**FLANDERS RED ALE KIT** on MoreBeer.com

to see detailed brewing instructions & descriptions

#### **LEARN MORE**

Over 250 Articles at morebeer.com/articles

Over 125 Videos at morebeer.com/videos

## **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

# 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 \_\_\_\_

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

