



soundhomebrew.com  
206-743-8074

6505 5th Place South  
Seattle, WA 98108

## FLANDERS RED FLANDERS RED ALE

**OG:** 1.055

**Color:** 15.5 SRM

**FG:** 1.011

**ABV:** 5.7%

**IBU:** 16.8

Extract	Weight	Percent
Munich LME	3.3 lbs	37.5
Pilsen DME	3 lbs	34.1
Wheat DME	1 lbs	11.4

Steeping Grains	Weight	Percent
Aromatic	8oz	5.7
CaraMunich	8oz	5.7
Special "B"	8oz	5.7

Hops	Weight	IBU
Kent Goldings 60 min	1 oz	17.5

### Yeast

Wyeast Roeselare Blend 3763 or White Labs Belgian Sour Mix I WLP655

### Additional

**OAK CUBES, MEDIUM TOAST - 1 OZ** Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 23B - Flanders Red Ale

The indigenous beer of West Flanders, typified by the products of the Rodenbach brewery, established in 1820 in West Flanders but reflective of earlier brewing traditions. The beer is aged for up to two years, often in huge oaken barrels which contain the resident bacteria necessary to sour the beer. Long aging and blending of young and well-aged beer often occurs, adding to the smoothness and complexity, though the aged product is sometimes released as a connoisseur's beer. Known as the Burgundy of Belgium, it is more wine-like than any other beer style. The reddish color is a product of the malt although an extended, less-than-rolling portion of the boil may help add an attractive Burgundy hue. The Flanders red is more acetic and the fruity flavors more reminiscent of a red wine than an Oud Bruin. Intense fruitiness commonly includes plum, orange, black cherry or red currant flavors. A mild vanilla and/or chocolate character is often present. Spicy phenols can be present in low amounts for complexity. Sour, acidic character ranges from complementary to intense. Malty flavors range from complementary to prominent. No hop flavor. Restrained hop bitterness. An acidic, tannic bitterness is often present in low to moderate amounts, and adds an aged red wine-like character with a long, dry finish. Diacetyl is perceived only in very minor quantities, if at all, as a complementary flavor.

<b>Vital Statistics:</b>	OG: 1.048 – 1.057	IBUs: 10 – 25
ABV: 4.6 – 6.5%	FG: 1.002 – 1.012	SRM: 10 – 16

**Commercial Examples:** Rodenbach Klassiek, Rodenbach Grand Cru, Bellegems Bruin, Duchesse de Bourgogne, New Belgium La Folie, Petrus Oud Bruin, Southampton Flanders Red Ale, Verhaege Vichtenaar, Monk's Cafe Flanders Red Ale, New Glarus Enigma, Panil Barriqué, Mestreechs Aajt

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

6lbs Munich Malt

3lbs Vienna Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

---



---



---



---



---



---