

Flemish Biere Brut

A ProMash Recipe Report

BJCP Style and Style Guidelines-----

17-B Sour Ale, Flanders Red Ale

Min OG: 1.046 Max OG: 1.054

Min IBU: 15 Max IBU: 25

Min Clr: 10 Max Clr: 16 Color in SRM, Lovibond

Recipe Specifics-----

Batch Size (Gal): 5.00 Wort Size (Gal): 5.00

Total Extract (Lbs): 14.00

Anticipated OG: 1.096 Plato: 22.88

Anticipated SRM: 10.8

Anticipated IBU: 42.7

Wort Boil Time: 60 Minutes

Pre-Boil Amounts-----

Evaporation Rate: 15.00 Percent Per Hour

Pre-Boil Wort Size: 5.88 Gal

Pre-Boil Gravity: 1.082 SG 19.69 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey

Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %

Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
3.6	0.50 lbs.	CaraVienne Malt	Belgium	1.034 22
3.6	0.50 lbs.	Torrified Wheat		1.030 2

46.4	6.50 lbs. Muntons LME - Light	England	1.037	5
10.7	1.50 lbs. Muntons LME - Wheat	England	1.037	3
35.7	5.00 lbs. Cascade Beer Candi Syrup (Blonde)	Washington	1.032	8

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
2.00 oz.	Tettnanger	Plug	5.75	42.7	60 min.

Extras

Amount	Name	Type	Time
0.15 Oz	Corriander Seed	Spice	15 Min.(boil)
0.15 Oz	Irish Moss	Fining	15 Min.(boil)

Yeast-----WYeast 1388 Belgian Strong Ale

Notes

Stage one -Clarify with 6 grams of Bentonite one cup of cold water let settle. Transfer and add the blonde candi syrup along with Champagne Prisd de Mons yeast for secondary fermentation.

Stage 2-Prime with 1# of corn sugar in 2 qts of water, add to bottling bucket and add Eau de Vie yeast for bottling. Aerate and bottle into champagne bottle for 3 month conditioning