

MD Flanders Red Ale - Triple Batch

Flanders Red Ale (17 B)

Type: All Grain
Batch Size: 54.00 l
Boil Size: 71.64 l
Boil Time: 90 min
End of Boil Vol: 59.28 l
Final Bottling Vol: 54.00 l
Fermentation: Ale, Two Stage

Date: 29 Jan 2013
Brewer: MD / DR / DS
Asst Brewer:
Equipment: MD Brewery - Big Mashtun
Efficiency: 72.00 %
Est Mash Efficiency: 76.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5.52 kg	Pilsner, Malt Craft Export (Joe White) (3.2 EBC)	Grain	1	39.3 %
5.52 kg	Vienna Malt (6.9 EBC)	Grain	2	39.3 %
1.04 kg	Munich, Light (Joe White) (17.7 EBC)	Grain	3	7.4 %
0.53 kg	Wheat Malt, Malt Craft (Joe White) (3.5 EBC)	Grain	4	3.7 %
0.48 kg	Aromatic Malt (51.2 EBC)	Grain	5	3.4 %
0.48 kg	Caramunich Malt (110.3 EBC)	Grain	6	3.4 %
0.48 kg	Special B Malt (354.6 EBC)	Grain	7	3.4 %
54.10 g	Goldings, East Kent [5.00 %] - Boil 60.0 min	Hop	8	12.5 IBUs
1.19 Items	Whirifloc Tablet (Boil 10.0 mins)	Fining	9	-
2.85 tsp	Yeast Nutrient (Boil 10.0 mins)	Other	10	-
2.4 pkg	American Ale II (Wyeast Labs #1272) [124.21 ml]	Yeast	11	-
2.4 pkg	Roselare Belgian Blend (Wyeast Labs #3763) [124.21 ml] [Add to...]	Yeast	12	-
66.61 g	Oak Chips (Secondary 10.0 weeks)	Flavor	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.057 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 12.5 IBUs
Est Color: 25.9 EBC

Measured Original Gravity: 1.057 SG
Measured Final Gravity: 1.008 SG
Actual Alcohol by Vol: 6.4 %
Calories: 530.6 kcal/l

Mash Profile

Mash Name: MD Mash
Sparge Water: 33.05 l
Sparge Temperature: 78.0 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 14.04 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 54.66 l of water at 75.0 C	68.0 C	90 min

Sparge: Fly sparge with 33.05 l water at 78.0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 7.2 C
Fermentation: Ale, Two Stage

Volumes of CO₂: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 300.00 days
Storage Temperature: 21.0 C

Notes

Created with BeerSmith