

# #126 Rød flander

Flanders Red Ale (17 B)

**Type:** All Grain  
**Batch Size:** 20,00 l  
**Boil Size:** 22,83 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 20,83 l  
**Final Bottling Vol:** 18,80 l  
**Fermentation:** Ale, Single Stage

**Date:** 14 Oct 2018  
**Brewer:** Thomas Nylander  
 Nørgaard  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 80,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
0,50 kg	Oat Hulls (0,0 EBC)	Adjunct	1	8,9 %
2,50 kg	DMG Pilsner (4,0 EBC)	Grain	2	44,4 %
1,50 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	3	26,6 %
0,50 kg	Maize, Flaked (Thomas Fawcett) (3,9 EBC)	Grain	4	8,9 %
0,40 kg	Carahell (Weyermann) (25,6 EBC)	Grain	5	7,1 %
0,10 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	6	1,8 %
0,07 kg	CHÂTEAU CHOCOLAT (900,7 EBC)	Grain	7	1,2 %
0,06 kg	Milk Sugar (Lactose) (0,0 EBC)	Sugar	8	1,1 %
5,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	9	7,3 IBUs
30,00 g	Saaz [3,51 %] - Boil 15,0 min	Hop	10	5,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	11	-
14,00 g	East Kent Goldings (EKG) [6,02 %] - Boil 5,0...	Hop	12	2,1 IBUs
1,0 pkg	Roselare Belgian Blend (Wyeast Labs #3763)...	Yeast	13	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	14	-
10,00 g	Oak Chips, French, Medium Roast (Secondar...	Flavor	15	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,060 SG  
**Est Final Gravity:** 1,009 SG  
**Estimated Alcohol by Vol:** 6,7 %  
**Bitterness:** 15,2 IBUs  
**Est Color:** 27,5 EBC

**Measured Original Gravity:** 1,046 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 4,7 %  
**Calories:** 427,1 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 1 Step, Medium Body  
**Sparge Water:** 9,95 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,58  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 5,63 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 19,66 l of water at 70,2 C	65,5 C	60 min

**Sparge:** Fly sparge with 9,95 l water at 75,6 C

**Mash Notes:** Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

### Carbonation and Storage

**Carbonation Type:** Keg

**Pressure/Weight:** 12,54 PSI

**Keg/Bottling Temperature:** 7,2 C

**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Keg with 12,54  
PSI

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

Notes

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