

CRBS Barrel-Aged Flanders Red

Created Wednesday November 10th 2021



Cionaodh

Method: **All Grain** Style: **Flanders Red Ale** Boil Time: **60 min** Batch Size: **5.5 gallons** (fermentor volume)

Pre Boil Size: **7 gallons** Post Boil Size: **5.5 gallons** Pre Boil Gravity: **1.048** (recipe based estimate)

Efficiency: **65%** (brew house) Calories: **220 calories** (Per 12oz) Carbs: **20.1 g** (Per 12oz)

Original Gravity: **1.067** Final Gravity: **1.013** ABV (standard): **7.1%** IBU (tinseth): **0.0** SRM (morey): **31.9** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
2 lb	American - Pale 6-Row		35	1.8	12.5%
6 lb	American - Vienna		35	4	37.5%
6 lb	Munich - Light 10L		33	10	37.5%
1 lb	Belgian - Special B		34	115	6.3%
1 lb	Belgian Candi Sugar - Dark (275L) - <i>(late boil kettle addition)</i>		38	275	6.3%

16 lbs / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
5.06 gal		Strike	155 °F	60 min

Starting Mash Thickness: 1.35 qt/lb

Yeast

Wyeast - Roeselare Ale Blend 3763

Amount: 1 Each Cost: Attenuation (avg): 80% Flocculation: Variable

Optimum Temp: 65 - 85 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 119 B cells required

Priming

CO₂ Level: 3.75 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0

Quick Water Requirements

Water	Gallons	Quarts
Total mash water needed	9.04	36.2
Strike water volume at mash thickness of 1.35 qt/lb	5.06	20.3
Grain absorption losses	-1.88	-7.5
Remaining sparge water volume	3.98	15.9
Mash Lauter Tun losses	-0.25	-1
Amount going into kettle	6.92	27.7
Volume increase from sugar/extract (late additions)	0.08	0.3
Boil off losses	-1.5	-6
Amount going into fermentor	5.5	22

Water	Gallons	Quarts
Total:	9.04	36.2

Notes

I generally mash with 15 lbs of grain and 5 gallons of strike water @ 166 to 168 degrees in a 7-gallon cooler. Then I sparge with another 4 gallons of water @ 170 degrees . Typically get about 6.5 to 7 gallons into the brew kettle. Then I get a rolling boil for 60 to 70 minutes giving about 5.5 gallons into the fermenter.

Maltwerks:

VIENNA -- Vienna two row barley grown with malting specifications in mind. This malt is kiln-dried malt that is "middle of the road" between pale ale malts and Munich malts. It will impart a golden orange color and distinctive notes of toast or biscuit like malt aroma to any brew.

Low/high SRM range: 4.4-7.6

MUNICH --2-row barley grown with malting specifications in mind. Munich malts are whole dried malted barley, dark colored in appearance with a lightly toasted malt aroma and taste. Munich malts are used to brew traditional dark beers.

Low/high SRM range: 7.6-12.8