Flanders Blonde Ale (Sour) -- Oct 2020

Created Saturday October 5th 2019

Cionaodh

Method: **All Grain** Style: **Flanders Red Ale** Boil Time: **60 min** Batch Size: **6 gallons** (fermentor volume)

Pre Boil Size: **7.5 gallons** Post Boil Size: **6 gallons** Pre Boil Gravity: **1.058** (recipe based estimate)

Efficiency: **60%** (brew house) Calories: **236 calories** (Per 12oz) Carbs: **19.3 g** (Per 12oz)

Original Gravity:	Final Gravity:	ABV (standard):	IBU (tinseth):	SRM (morey):	Mash pH	Cost $
1.072	**1.011**	**8%**	**0**	**14.08**	**n/a**	**n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
4 lb	German - Pale Ale		39	2.3	22.2%
4 lb	German - Vienna		37	4	22.2%
4 lb	Munich Light		37	6	22.2%
2 lb	Munich Dark		37	15.5	11.1%
2 lb	German - CaraMunich I		34	39	11.1%
2 lb	Belgian Candi Sugar - Clear/Blond (0L)		38	0	11.1%

18 lb / $ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
4.9 gal		Strike	152 °F	60 min

Starting Mash Thickness: 1.3 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)* 139 B cells required

Priming

CO_2 Level: 3.75 Volumes

Target Water Profile Balanced Profile

Ca^{+2} 0 **Mg^{+2}** 0 **Na^{+}** 0 **Cl^{-}** 0 **SO_4^{-2}** 0 **HCO_3^{-}** 0

Quick Water Requirements

Water	Gallons	Quarts
Total mash water needed	9.59	38.3
Strike water volume at mash thickness of 1.3 qt/lb	5.2	20.8
Grain absorption losses	-2	-8
Remaining sparge water volume	4.39	17.5
Mash Lauter Tun losses	-0.25	-1
Amount going into kettle	7.34	29.3
Volume increase from sugar/extract (early additions)	0.16	0.7
Adjusted starting boil size	7.5	30

Water	Gallons	Quarts
Boil off losses	-1.5	-6
Amount going into fermentor	6	24
Total:	**9.59**	**38.3**