

Rouge Flamande (clone) - 5.5%

Flanders Red Ale

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Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.48
 Colour : 29 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.050
 Final Gravity : 1.008

Fermentables (1.26 kg)

1.129 kg - Red X 30 EBC (90%)
 ^ The Malt Miller (UK) MAL-00-020
 63 g - Carapils 4 EBC (5%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 63 g - Chateau Cara Honey 67 EBC (5%)

Hops (14.7 g)

60 min - 6.3 g - Hallertau Brewers Gold - 6%...
 10 min - 8.4 g - Strisslespalt - 4% (6 IBU)

Miscellaneous

Mash - 1.41 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 5 min - Boil - 5 g - Coriander Seed
 ^ Brouwmaatje (NL)
 5 min - Boil - 5 g - Orange Peel, Curacao

Yeast

0.5 pkg - Wyeast Labs French Saison 3711

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.06 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.76 L
 Sparge Water : 5.62 L
 Boil Time : 70 min
 Total Water : 9.38 L



29 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 71 °C - Strike Temp
 65 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

01 NL Hoofddorp Rein Tap Water (2020-Q3 WQR)...
 Ca 75 Mg 10 Na 68 Cl 92 SO 133 HCO 168

SO/Cl ratio: 1.4
 Mash pH: 5.34
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 5.8 %, IBU = 25, EBC = 25-30, OG = 1.050, FG = 1.006.