

## Red Tarn - 6.2%

### Flanders Red Ale

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Type: All Grain

IBU : 16 (Tinseth)  
 BU/GU : 0.28  
 Colour : 24 EBC  
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.054  
 Total Gravity : 1.056  
 Final Gravity : 1.009

### Fermentables (1.37 kg)

911 g - Vienna Malt 8 EBC (66.7%)  
 ^ The Malt Miller (UK) MAL-00-014  
 182 g - Torrified Wheat 3.9 EBC (13.3%)  
 ^ The Malt Miller (UK) MAL-03-006  
 82 g - Aromatic Malt 50 EBC (6%)  
 ^ The Malt Miller (UK) MAL-04-000  
 82 g - CaraRed 45 EBC (6%)  
 ^ The Malt Miller (UK) MAL-01-018  
 82 g - CaraVienna 50 EBC (6%)  
 ^ The Malt Miller (UK) MAL-01-023  
 27 g - Special B 290 EBC (2%)  
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (8 g)

60 min - 8 g - Hallertauer Mittelfrueh (T90)...  
 ^ The Malt Miller (UK) HOP-06-008

### Miscellaneous

Mash - 0.55 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.5 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.2 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Fermentis Safebrew Abbaye Ale BE-256  
 ^ The Malt Miller (UK) YEA-02-026

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.55 L  
 Sparge Water : 5.47 L  
 Boil Time : 60 min  
 Total Water : 9.02 L



24 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 73 °C - 15 min - Mash out

### Fermentation Profile

01 Ale + DR + Conditioning  
 15 °C - 10 days - Primary  
 19 °C - 4 days - Diacetyl rest  
 15 °C - 14 days - Carbonation  
 15 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 17 Mg 4 Na 41 Cl 50 SO 25

SO/Cl ratio: 0.5

Mash pH: 5.39  
 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

Pitch 4 grams of yeast @ 15 C.