

7/5/14 Sour



Category: 17 - Sour Ale
Subcategory: B - Flanders Red Ale

Author:
Date: 5/15/15

Kettle Volume: 6.48 gal @ 212 °F (1.042) Efficiency: 75.0%
Boil Duration: 1.5 h Attenuation: 75.0%
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.048)

Ingredients:

7.5 lb (71.4%) Premium 2-Row Malt; Great Western - added during mash
1.5 lb (14.3%) Belgian Caravienne - added during mash
1.5 lb (14.3%) Honey Malt - added during mash
1 oz (50.0%) Merkur (13.0%) - added during boil, boiled 60 m
1 oz (50.0%) Strisselspalt (3.2%) - added after boil, steeped 15 m

Style:

Recipe	Guideline	
Original Gravity: 1.048	1.048 - 1.057	
Terminal Gravity: 1.012	1.002 - 1.012	
Color: 12.72 SRM	10.0 - 16.0	
Alcohol: 4.69%	4.6% - 6.5%	
Bitterness: 44.3	10.0 - 25.0	

Analysis:

Efficiency: 75.0%
Kettle Gravity: 1.042
Original Gravity: 1.048

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.3%	Alcohol: 13.22 g	91.22 kcal
Terminal Extract: 1.012	1.019	Carbs: 16.54 g	62.86 kcal
		Protein: 1.16 g	4.63 kcal
% Alcohol: 4.69% ABV	3.68% ABW		Total: 158.71 kcal