

Flying Squirrel Flemish Ale

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



Author:

Kettle Volume: 12.21 gal @ 212 °F (1.055) Efficiency: 82%
Boil Duration: 1.5 h Attenuation: 75.0%
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal @ 68 °F (1.059)

Ingredients:

6.25 lb (27.5%) Northwest Pale Ale Malt; Great Western - added during mash
6.75 lb (29.7%) Munich Malt; Canada Malting - added during mash
6.75 lb (29.7%) Vienna Malt; Briess - added during mash
1 lb (4.4%) White Wheat Malt; Briess - added during mash
1 lb (4.4%) Caramel Malt 60L; Briess - added during mash
.5 lb (2.2%) Caramel Malt 120L; Briess - added during mash
.5 lb (2.2%) Special B Malt; Castle Malting - added during mash
2 oz (100.0%) Hallertau (4.5%) - added during boil, boiled 60 m
1 ea White Labs WLP665 Flemish Ale Blend

Style:

Recipe	Guideline	
Original Gravity: 1.059	1.048 - 1.057	
Terminal Gravity: 1.015	1.002 - 1.012	
Color: 16.0 SRM	10.0 - 16.0	
Alcohol: 5.78%	4.6% - 6.5%	
Bitterness: 15.3	10.0 - 25.0	

Analysis:

Efficiency: 82%
Kettle Gravity: 1.055
Original Gravity: 1.059

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.0%	Alcohol: 16.3 g	112.44 kcal
Terminal Extract: 1.015	1.023	Carbs: 20.41 g	77.57 kcal
		Protein: 1.43 g	5.72 kcal
% Alcohol: 5.78% ABV	4.53% ABW		Total: 195.72 kcal