

# Tart Pup



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

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Kettle Volume: 12.21 gal @ 212 °F (1.053)      Efficiency: 68%  
Boil Duration: 1 h      Attenuation: 90%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 11 gal @ 68 °F (1.057)

## Ingredients:

10.5 lb (38.9%) Pilsner Malt; Weyermann - added during mash  
10.5 lb (38.9%) Vienna Malt; Great Western - added during mash  
1 lb (3.7%) White Wheat Malt; Briess - added during mash  
2 lb (7.4%) Munich 10L Malt; Briess - added during mash  
1 lb (3.7%) Aromatic Malt; Briess - added during mash  
1 lb (3.7%) Special B Malt; Castle Malting - added during mash  
1 lb (3.7%) Belgian Caramunich - added during mash  
2.0 oz (100.0%) East Kent Goldings (5.0%) - added during boil, boiled 60 m  
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m  
1.0 tsp Irish Moss - added during boil, boiled 10 m  
1 ea Fermentis US-05 Safale US-05  
5 lb Cherries (frozen) - added dry to secondary fermenter  
1 ea White Labs 3763 Roeselare Blend

## Style:

Recipe	Guideline	
Original Gravity: 1.057	1.048 - 1.057	
Terminal Gravity: 1.006	1.002 - 1.012	
Color: 15.85 SRM	10.0 - 16.0	
Alcohol: 6.72%	4.6% - 6.5%	
Bitterness: 17.0	10.0 - 25.0	

## Analysis:

Efficiency: 68%  
Kettle Gravity: 1.053  
Original Gravity: 1.057

Apparent	Real	Weight	Calories
Attenuation: 90%	72.6%	Alcohol: 18.95 g	130.75 kcal
Terminal Extract: 1.006	1.015	Carbs: 13.36 g	50.76 kcal
		Protein: 0.94 g	3.74 kcal
% Alcohol: 6.72% ABV	5.31% ABW		Total: 185.25 kcal

## Notes:

Being fermentation (split the batch in two 5.5 gallon batches) with US-05. After two weeks, add cherries to a second carboy, rack in one half of beer, and pitche Roselare. After one month, transfer both batches into a soured barrel, allow to age for about 18 months.