

Tart Pup v1.1



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

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Kettle Volume: 12.21 gal @ 212 °F (1.053) Efficiency: 82%
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:

8.71 lb (38.9%) Pilsner Malt; Weyermann - added during mash
8.71 lb (38.9%) Vienna Malt; Great Western - added during mash
0.83 lb (3.7%) White Wheat Malt; Briess - added during mash
1.66 lb (7.4%) Munich 10L Malt; Briess - added during mash
0.83 lb (3.7%) Aromatic Malt; Briess - added during mash
0.83 lb (3.7%) Special B Malt; Castle Malting - added during mash
0.83 lb (3.7%) Belgian Caramunich - added during mash
2.0 oz (100.0%) East Kent Goldings (5.0%) - added during boil, boiled 60 m

Style:

Recipe	Guideline	
Original Gravity: 1.057	1.048 - 1.057	
Terminal Gravity: 1.006	1.002 - 1.012	
Color: 14.66 SRM	10.0 - 16.0	
Alcohol: 6.72%	4.6% - 6.5%	
Bitterness: 17.0	10.0 - 25.0	

Analysis:

Efficiency: 82%
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