

Flander's Style Sour Ale

(All Grain)

Modeled after the old-world style of a Flander's Red Ale, our Sour Ale will pack a punch of sweet malt followed closely by a dose of sour funkiness. Fermented on American oak chips, this beer will be both rewarding and refreshing.

Ingredients

12 lb. Dingeman's Pilsner *
.5 lb. Dingeman's Aromatic Malt*
.5 lb. Dingemans Special B 148° L*
.25 lb. Dingeman's Biscuit Malt*

1½ oz. Czech Saaz Hop Pellets (Bittering) with 60 minutes left in the boil.
½ oz. Czech Saaz Hop Pellets (Flavoring) with 10 minutes left in the boil.
1 oz. Styrian Goldings Hop Pellets (Finishing) at the end of the boil.

4 oz American Oak Chips at the end of the boil.

Wyeast 3763 Roeselare Yeast

Statistics

Original Gravity	1.062
Final Gravity	????
Alcohol Content	6.5% +

* The malted grains are all **crushed together** in the clear plastic bag.

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

Caution:

The yeast included in this recipe contains strains of Brettanomyces. It is imperative that you keep this beer and the equipment used separate from other fermentables. Any equipment, buckets and carboys included, will need to be cleaned and sanitized thoroughly to ensure that future batches are not contaminated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, add the oak and chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. A secondary fermentation in a glass carboy is required for this beer. A pellicle (mold) will form on the top of this beer in the carboy. This is normal and indicates the Brettanomyces is alive and well. When siphoning for bottling, leave the pellicle and sediment behind. Aging for 12-24 months is recommended for full flavor profile to form. Pitching a packet of champagne yeast at bottling will ensure proper carbonation.
8. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

For store use. Not part of instructions: Hops – 2oz. Saaz, 1oz. Styrian Goldings

Keystone Homebrew Supply

435 Doylestown Rd, Montgomeryville, PA 18936
(215) 855-0100 sales@keystonehomebrew.com