

Flanders Style Sour Ale

Modeled after the old-world style of a Flanders 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

8 lb. Keystone Pale Liquid Malt Extract
.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

Wyeast 3763 Roeselare Yeast

1 Large Grain Bag

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

Statistics

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

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 basic 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. Divide the cracked grains among 3 of the muslin bags (about ½ pound per bag) and add them to your brew kettle along with up to 2½ gallons of cold water (keep enough head space to avoid boil overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add the cans of malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling commences, place the bittering hops into muslin bags (no more than 1 oz per bag), add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 45 minutes of boiling, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
6. After 50 minutes of boiling, add the flavoring hops (in a muslin bag).
7. After 60 minutes of boiling, turn off the heat and add the finishing hops (in a muslin bag). Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
8. Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc. At this point, add the 4oz pack of Oak Chips.
9. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
10. 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 3 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).
11. **Please refer to page two after primary fermentation is complete.**
12. 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.

Hops – 2 oz Saaz, 1 oz Styrian Golding

Keystone Homebrew Supply

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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.

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