

Rouge Flamande (Flanders Red)

WIZA Barrel Project Recipe

From Brewing Classic Styles, Zainasheff & Palmer 2007

Og: 1.057

Fg: 1.008

IBU: 16

ABV: 6.5%

Boil: 60 minutes

Boil volume: 7 gallons at 1.048

<u>All Grain Base Malts</u>	<u>Extract Substitutes</u>	<u>Steeping Grains</u>
Pilsner 5.25 lb.	Pilsner LME 5.75 lb.	Aromatic. 0.5 lb.
Vienna 5.25 lb.	Munich LME 2.5 lb.	Caramunich 0.5 lb.
Wheat 0.5 lb.	Wheat LME 0.5 lb.	Special B. 0.5 lb.
Munich 1 lb.		

Kent Goldings .8 oz. @ 60 min.

Yeast to be provided

Special instructions:

For all grain, mash @ 154 degrees; increase pre-boil volume for a 90 minute boil to reduce DMS.