



## **RODENBACH GRAND CRU**

**Style: Flanders Red Ale**

Deep ruby color with a thick, creamy head. Medium to heavy in body it has a sweet, fruity aroma and a tart complex taste.

Batch Size: 5 Gal  
OG: 1.060-2.061  
FG: 1.014  
IBU: 15  
SRM: 23-24  
ABV: 6%

Recipe CK00027

### **GRAINS**

14 oz. Cara 20  
4 oz. Acidulated Malt  
2.5 oz. Chocolate Malt

### **EXTRACTS/ADJUNCTS**

7.5 lb. Light LME  
1 lb. Dextrose  
2 oz. Lactose  
  
1 Whirlfloc Tablet (15 min.)  
  
1/4 oz. Steamed French Light  
Toasted Oak Chips (add to  
secondary)

### **HOPS/SPICES**

1/2 oz. Styrian Golding (60  
min.)  
  
1/2 oz. Brewers Gold (15 min.)  
  
1/2 oz. Kent Golding (3 min.)

**YEAST: 1<sup>st</sup> choice** – WLP655 Belgian Sour Mix & WLP300 Hefeweizen Ale Yeast

**2<sup>nd</sup> choice** –

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.