



BRIESS[®]

MALT & INGREDIENTS Co.

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Flanders Brown

Recipe for 5 US gallons (19L)

Description: Longer aging helps develop a slight sourness characteristic of this malty Belgian-style brown ale. A medium to full bodied brew with low to moderate carbonation and no astringency is fitting for the final “sweet and tart” finish.

Quantity	Ingredient
7 lbs	Briess 2-Row Brewers Malt
2 lbs	Briess Wheat Malt
1 lb	Briess Caramel 60L
1 lb	Briess Flaked Corn
1 vial	WLP655 Belgian Sour Mix

Total boil time = 60 minutes

1. 1.0 oz Saaz Pelletized Hops (4%AA) – boil 60 minutes

Specs:

1. Mash at 155° F for 60 minutes.
2. Ferment at 68° - 74° F
3. Fermentation may take 6 weeks for souring to be noticeable.
4. OG 1.053
5. FG 1.010
6. IBU 15
7. SRM 14
8. ABV 4.5%