

I can't believe it's not wine

an All Grain **Specialty Beer** by **Matias**

Fermentables

| Amount | Fermentable | Use |
|--------|------------------------------------|------|
| 1.8 kg | Floor-Malted Bohemian Pilsner (DE) | Mash |
| 1.8 kg | Vienna (DE) | Mash |
| 0.3 kg | Flaked Corn | Boil |
| 0.2 kg | Caramel/Crystal 40L | Mash |
| 0.2 kg | CaraAroma (DE) | Mash |
| 0.2 kg | CaraBohemian (DE) | Mash |

Hops

| Amount | Hop | Time |
|--------|------------------------|--------|
| 40.0 g | East Kent Golding (UK) | 60 min |

Yeasts

| Name | Lab/Product |
|------------|---------------------|
| Lalvin 71B | |
| Workhorse | Mangrove Jack's M10 |

Stats

Batch & Boil

| | |
|------------|-----------|
| Batch Size | Boil Time |
| 19.0 L | 60 min |

Properties

| | | |
|-------|--------|----------|
| OG | FG | IBU |
| 1.055 | 1.014 | 25 |
| ABV | Color | Balance |
| 5.4% | 13 SRM | Balanced |

Notes

Modelled on a Flanders Red Ale but without the sour component (no Brett or Lacto used). Fermented with Lalvin 71B red wine yeast and an ale yeast.

In order to give the wine yeast some time to work on the simple sugars present in the wort, add the wine yeast first and wait a few days before adding the ale yeast.

Note that Lalvin 71B is a non-killer yeast strain (so it won't kill off the ale yeast).

<http://www.lallemandwine.com/products/catalogue/product-detail/?range=9&id=76>