

# Flanders Oud Bruin

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **29**
- SRM **13.7**
- Style **Flanders Brown Ale/Oud Bruin**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg (54.9%)	80.5 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (13.2%)	79 %	22
Grain	Strzegom Wiedeński	0.47 kg (10.3%)	79 %	10
Grain	Special B Malt	0.27 kg (5.9%)	65.2 %	315
Grain	Karmelowy Czerwony	0.2 kg (4.4%)	75 %	55
Grain	Carafa III	0.01 kg (0.2%)	70 %	1400
Adjunct	płatki kukurydzy	0.5 kg (11%)	--- %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	65 min	13 %
Boil	Chinook	5 g	25 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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s-33	Ale	Dry	11 g	---
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	1000 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Flavor	kostka dębowa	50 g	Secondary	200 day(s)