

## Supplication clone Farmhouse tour

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **9**
- SRM **15.2**
- Style **Flanders Brown Ale/Oud Bruin**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **28.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **22.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Słód Extra Pale Ale - Simpsons | 4 kg (69.8%)   | 81 %   | 3    |
| Grain | Strzegom Wiedeński             | 0.9 kg (15.7%) | 79 %   | 10   |
| Grain | Simpsons - Aromatic Malt       | 0.5 kg (8.7%)  | 82.5 % | 49   |
| Grain | Special X                      | 0.28 kg (4.9%) | 75 %   | 350  |
| Grain | Carafa III                     | 0.05 kg (0.9%) | 70 %   | 1034 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 30 min | 11 %       |

### Yeasts

| Name                            | Type | Form  | Amount    | Laboratory |
|---------------------------------|------|-------|-----------|------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry   | 11.11 g   | 18-22      |
| brett                           | Ale  | Slant | 111.11 ml | 20-22      |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |        |        |           |           |
|--------|--------|--------|-----------|-----------|
| Flavor | wiśnie | 4000 g | Secondary | 60 day(s) |
|--------|--------|--------|-----------|-----------|