

# Supplication clone Farmhouse tour

- 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
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Flavor	wiśnie	4000 g	Secondary	60 day(s)
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