oud bruin

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **26**
- SRM **19.1**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński klepiskowy bruntal	3 kg *(51.7%)*	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg *(25.9%)*	79 %	22
Grain	Special B Malt	0.5 kg *(8.6%)*	65.2 %	315
Grain	Caramunich® typ I	0.3 kg *(5.2%)*	73 %	80
Grain	Corn, Flaked	0.5 kg *(8.6%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.