

## Oud Bruin

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **5**
- SRM **20.9**
- Style **Flanders Brown Ale/Oud Bruin**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **21.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Weyermann Monachijski typ II | 2 kg (40.5%)   | 79 %   | 22  |
| Grain | Colorado Pale Ale            | 2 kg (40.5%)   | 80 %   | 10  |
| Grain | Special B Malt (Castle)      | 0.4 kg (8.1%)  | 65.2 % | 350 |
| Grain | Caramunich® typ I            | 0.3 kg (6.1%)  | 73 %   | 80  |
| Grain | Abbey (Castle)               | 0.2 kg (4%)    | 80 %   | 45  |
| Grain | Carafa II                    | 0.04 kg (0.8%) | 70 %   | 812 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 10 min | 5.1 %      |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Ardennes     | Ale  | Slant  | 125 ml | Wyeast Labs |
| Wyeast - Belgian Lambic Blend | Ale  | Liquid | 45 ml  | Wyeast Labs |