

# Flanders Sour Brown Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **14.1**
- Style **Flanders Brown Ale/Oud Bruin**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (27%)	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (48.2%)	79 %	16
Grain	Viking melanoidynowy	0.5 kg (9.6%)	75 %	60
Grain	Colorado Honig	0.5 kg (9.6%)	70 %	50
Grain	Weyermann - Carafa I	0.06 kg (1.2%)	70 %	900
Sugar	Brown Sugar, Dark	0.227 kg (4.4%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	15 g	90 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	40 ml	White Labs
Wyeast - Belgian Lambic Blend	Ale	Liquid	40 ml	Wyeast Labs