

Orval clone Farmhouse tour Wyeast recipe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **9.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **61 C**, Time **15 min**
- Temp **67 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **66.1C**
- Add grains
- Keep mash **15 min** at **61C**
- Keep mash **25 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Simpsons - Maris Otter | 2.15 kg (47.6%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.36 kg (30.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.44 kg (9.7%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.44 kg (9.7%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.04 kg (1%) | 75 % | 150 |
| Sugar | Candi Sugar, Dark | 0.09 kg (1.9%) | 78.3 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Magnum | 7 g | 60 min | 13.5 % |
| Boil | Styrian Golding | 19 g | 60 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 11 g | 30 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 10 g | --- |
| Wyeast - Brettanomyces lambicus 5526 | Ale | Liquid | 100 ml | Wyeast Labs |

Notes

- 5-7 dni fermentacja 18 st
14-21 dni bretty 15st
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