

ODU BRUIN #2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **21**
- SRM **21.9**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (61.8%)	80 %	3
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.9%)	73 %	120
Grain	Biscuit Malt	0.2 kg (2.9%)	79 %	45
Grain	BESTMALZ - Best Melanoidin	0.3 kg (4.4%)	75 %	70
Grain	Fawcett - Brown	0.4 kg (5.9%)	72 %	180
Grain	Special B Castle	0.3 kg (4.4%)	70 %	350
Grain	Strzegom Pilzneński	1 kg (14.7%)	80 %	4
Grain	Caraaroma	0.2 kg (2.9%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	80 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs
Brettanomyces brussels	Ale	Slant	150 ml	The yeast bay