

Oud Bruin

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **13**
- SRM **17.2**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|--------|------|
| Grain | Mep@ Pils | 1.9 kg (61.8%) | 82 % | 4 |
| Grain | Viking Monach II | 0.7 kg (22.8%) | 79 % | 20 |
| Grain | Mep@Wheat | 0.1 kg (3.3%) | 84.7 % | 4 |
| Grain | Viking Karmel 100 | 0.15 kg (4.9%) | 75 % | 100 |
| Grain | Simpsons - Aromatic Malt | 0.1 kg (3.3%) | 82.5 % | 60 |
| Grain | Castlemalting Specjal B | 0.1 kg (3.3%) | 77 % | 350 |
| Grain | Simpsons - Black Malt | 0.025 kg (0.8%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 15 g | 60 min | 4 % |