

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 %