

## oud

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **15.2**
- Style **Flanders Brown Ale/Oud Bruin**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Strzegom Wiedeński	2.5 kg (41.7%)	79 %	10
Grain	Corn, Flaked	0.5 kg (8.3%)	80 %	2
Grain	Caramel Sweet	0.35 kg (5.8%)	75 %	50
Grain	Extra black	0.07 kg (1.2%)	65 %	1400
Grain	Weyermann - Carafa I	0.07 kg (1.2%)	70 %	800