

## Dark ale Farmhouse tour

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **17**
- SRM **22.4**
- Style **Flanders Brown Ale/Oud Bruin**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.1%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (18%)	79 %	22
Grain	Special X	0.3 kg (5.4%)	75 %	350
Grain	Carafa II	0.2 kg (3.6%)	70 %	812
Sugar	Candi Sugar, Dark	0.05 kg (0.9%)	78.3 %	542

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	75 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's
brett	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Other	czarna porzeczka	1000 g	Secondary	30 day(s)
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