

Oud Bruin

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **5**
- SRM **20.9**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Monachijski typ II	2 kg (40.5%)	79 %	22
Grain	Colorado Pale Ale	2 kg (40.5%)	80 %	10
Grain	Special B Malt (Castle)	0.4 kg (8.1%)	65.2 %	350
Grain	Caramunich® typ I	0.3 kg (6.1%)	73 %	80
Grain	Abbey (Castle)	0.2 kg (4%)	80 %	45
Grain	Carafa II	0.04 kg (0.8%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	125 ml	Wyeast Labs
Wyeast - Belgian Lambic Blend	Ale	Liquid	45 ml	Wyeast Labs