

OudBruin

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **18.7**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Special B Malt | 0.25 kg (4.5%) | 65.2 % | 315 |
| Grain | Weyermann - Carafa I | 0.25 kg (4.5%) | 70 % | 690 |