

# Flanders

- Gravity **17.7 BLG**
- ABV ---
- IBU **16**
- SRM **21.1**
- Style **Flanders Brown Ale/Oud Bruin**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.78 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt premium	3 kg (48.4%)	81 %	3
Grain	Strzegom Monachijski typ II	1.5 kg (24.2%)	79 %	22
Grain	Castle Malting Special B Malt	0.5 kg (8.1%)	77 %	290
Grain	Crisp - Brown	0.2 kg (3.2%)	70 %	135
Grain	płatki pszenne	1 kg (16.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast farmhouse ale	Ale	Liquid	150 ml	po fermentacji burzliwej zlanie do matki z blendem

## Extras

Type	Name	Amount	Use for	Time
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Other	płatki dębowe po sherry	50 g	Secondary	90 day(s)
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