

# Orval clone Farmhouse tour Wyeast recipe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **9.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **61 C**, Time **15 min**
- Temp **67 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **66.1C**
- Add grains
- Keep mash **15 min** at **61C**
- Keep mash **25 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.15 kg (47.6%)	81 %	6
Grain	Strzegom Pilzneński	1.36 kg (30.1%)	80 %	4
Grain	Strzegom Monachijski typ I	0.44 kg (9.7%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.44 kg (9.7%)	75 %	30
Grain	Strzegom Karmel 150	0.04 kg (1%)	75 %	150
Sugar	Candi Sugar, Dark	0.09 kg (1.9%)	78.3 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	13.5 %
Boil	Styrian Golding	19 g	60 min	3.6 %
Aroma (end of boil)	Styrian Golding	11 g	30 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	---
Wyeast - Brettanomyces lambicus 5526	Ale	Liquid	100 ml	Wyeast Labs

## Notes

- 5-7 dni fermentacja 18 st  
14-21 dni bretty 15st  
*Sep 25, 2020, 6:33 PM*