

## ODU BRUIN #2

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **21**
- SRM **21.9**
- Style **Flanders Brown Ale/Oud Bruin**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 4.2 kg (61.8%) | 80 %  | 3   |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (2.9%)  | 73 %  | 120 |
| Grain | Biscuit Malt                     | 0.2 kg (2.9%)  | 79 %  | 45  |
| Grain | BESTMALZ - Best Melanoidin       | 0.3 kg (4.4%)  | 75 %  | 70  |
| Grain | Fawcett - Brown                  | 0.4 kg (5.9%)  | 72 %  | 180 |
| Grain | Special B Castle                 | 0.3 kg (4.4%)  | 70 %  | 350 |
| Grain | Strzegom Pilzneński              | 1 kg (14.7%)   | 80 %  | 4   |
| Grain | Caraaroma                        | 0.2 kg (2.9%)  | 78 %  | 400 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 18 g   | 80 min | 11.5 %     |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory    |
|--------------------------|------|-------|--------|---------------|
| Wyeast - American Ale II | Ale  | Slant | 200 ml | Wyeast Labs   |
| Brettanomyces brussels   | Ale  | Slant | 150 ml | The yeast bay |