

Supplication clone Farmhouse tour

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **9**
- SRM **15.2**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Słód Extra Pale Ale - Simpsons | 4 kg (69.8%) | 81 % | 3 |
| Grain | Strzegom Wiedeński | 0.9 kg (15.7%) | 79 % | 10 |
| Grain | Simpsons - Aromatic Malt | 0.5 kg (8.7%) | 82.5 % | 49 |
| Grain | Special X | 0.28 kg (4.9%) | 75 % | 350 |
| Grain | Carafa III | 0.05 kg (0.9%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|-----------|------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 11.11 g | 18-22 |
| brett | Ale | Slant | 111.11 ml | 20-22 |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------|--------|-----------|-----------|
| Flavor | wiśnie | 4000 g | Secondary | 60 day(s) |
|--------|--------|--------|-----------|-----------|