

# 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*