

## oud

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński  | 2.5 kg (41.7%) | 80 %  | 4    |
| Grain | Strzegom Wiedeński   | 2.5 kg (41.7%) | 79 %  | 10   |
| Grain | Corn, Flaked         | 0.5 kg (8.3%)  | 80 %  | 2    |
| Grain | Caramel Sweet        | 0.35 kg (5.8%) | 75 %  | 50   |
| Grain | Extra black          | 0.07 kg (1.2%) | 65 %  | 1400 |
| Grain | Weyermann - Carafa I | 0.07 kg (1.2%) | 70 %  | 800  |