

# Landlys (B)ruin #42

*Flanders Brown Ale/Oud Bruin*

**Type:** All Grain

**Date:** 30-12-2012

**Batch Size (fermenter):** 26,00 l

**Brewer:** Thomas Nørgaard

**Boil Size:** 30,69 l

**Asst Brewer:** Thomas Nichols

**Boil Time:** 75 min

**Equipment:** Brouwland gryde

**End of Boil Volume** 27,56 l

**Brewhouse Efficiency:** 83,00 %

**Final Bottling Volume:** 26,00 l

**Est Mash Efficiency** 84,8 %

**Fermentation:** Ale, Single Stage

**Taste Rating(out of 50):** 30,0

**Taste Notes:**

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
1,00 tbsp	PH 5.2 Stabilizer (Mash 60,0 mins)	Water Agent	1	-
5,00 kg	DMG Pilsner (4,0 EBC)	Grain	2	70,0 %
0,50 kg	DMG Lys Karamel (125,0 EBC)	Grain	3	7,0 %
0,50 kg	DMG München (15,0 EBC)	Grain	4	7,0 %
0,20 kg	Caraaroma (256,1 EBC)	Grain	5	2,8 %
0,15 kg	Biscuit Malt (45,3 EBC)	Grain	6	2,1 %
0,09 kg	Chocolate Malt (886,5 EBC)	Grain	7	1,3 %
0,38 kg	Dansukker Stor Brun Kandis (140,0 EBC)	Sugar	8	5,3 %
0,18 kg	Candi Sugar, Amber (147,8 EBC)	Sugar	9	2,6 %
0,14 kg	Honey (2,0 EBC)	Sugar	10	2,0 %
31,00 g	H. Brewers Gold [6,00 %] - Boil 60,0 min	Hop	11	15,0 IBUs
35,00 g	Styrian Golding [4,60 %] - Boil 15,0 min	Hop	12	6,4 IBUs
130,00 g	BrewBody (Boil 5,0 mins)	Other	13	-
1,0 pkg	Flemish Ale Blend (White Labs #WLP-665)	Yeast	14	-

## Beer Profile

**Est Original Gravity:** 1,067 SG

**Measured Original Gravity:** 1,073 SG

**Est Final Gravity:** 1,007 SG

**Measured Final Gravity:** 1,010 SG

**Estimated Alcohol by Vol:** 7,9 %

**Actual Alcohol by Vol:** 8,3 %

**Bitterness:** 21,5 IBUs

**Calories:** 692,6 kcal/l

**Est Color:** 42,6 EBC

## Mash Profile

**Mash Name:** Single Infusion, Medium Body, No Mash Out

**Total Grain Weight:** 7,15 kg

**Sparge Water:** 20,34 l

**Grain Temperature:** 22,2 C

**Sparge Temperature:** 75,6 C

**Tun Temperature:** 22,2 C

**Adjust Temp for Equipment:** FALSE

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,80 l of water at 72,5 C	66,7 C	90 min

**Sparge Step:** Fly sparge with 20,34 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

**Carbonation Type:** Keg

**Pressure/Weight:** 12,54 PSI

**Keg/Bottling Temperature:** 7,2 C

**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Keg with 12,54 PSI

**Age for:** 100,00 days

**Storage Temperature:** 12,0 C

Notes

Created with [BeerSmith](#)