

# #51 Landlys (B)ruin 2

*Flanders Brown Ale/Oud Bruin*

**Type:** All Grain

**Date:** 25-07-2013

**Batch Size (fermenter):** 20,00 l

**Brewer:** Thomas Nørgaard

**Boil Size:** 24,44 l

**Asst Brewer:**

**Boil Time:** 75 min

**Equipment:** Brouwland gryde

**End of Boil Volume** 21,32 l

**Brewhouse Efficiency:** 83,00 %

**Final Bottling Volume:** 20,00 l

**Est Mash Efficiency** 85,3 %

**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	-
3,45 kg	DMG Pilsner (4,0 EBC)	Grain	2	61,8 %
0,77 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	13,7 %
0,46 kg	DMG Lys Karamel (125,0 EBC)	Grain	4	8,3 %
0,23 kg	Caraaroma (256,1 EBC)	Grain	5	4,2 %
0,15 kg	Biscuit Malt (45,3 EBC)	Grain	6	2,7 %
0,40 kg	Dansukker Stor Brun Kandis (140,0 EBC)	Sugar	7	7,2 %
15,00 g	Brewers GOLD [5,90 %] - Boil 60,0 min	Hop	8	10,3 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	9	-
60,00 g	Saaz [4,20 %] - Boil 10,0 min	Hop	10	10,6 IBUs
115,00 g	BrewBody (Boil 5,0 mins)	Other	11	-
1,0 pkg	Flemish Ale Blend (White Labs #WLP-665)	Yeast	12	-
0,12 kg	Maple Syrup (69,0 EBC)	Sugar	13	2,1 %

## Beer Profile

**Est Original Gravity:** 1,069 SG

**Measured Original Gravity:** 1,072 SG

**Est Final Gravity:** 1,008 SG

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

**Estimated Alcohol by Vol:** 8,1 %

**Actual Alcohol by Vol:** 8,2 %

**Bitterness:** 20,9 IBUs

**Calories:** 682,4 kcal/l

**Est Color:** 39,7 EBC

## Mash Profile

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

**Total Grain Weight:** 5,58 kg

**Sparge Water:** 16,30 l

**Grain Temperature:** 22,2 C

**Sparge Temperature:** 75,6 C

**Tun Temperature:** 22,2 C

**Adjust Temp for Equipment:** FALSE

**Mash PH:** 4,90

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15,22 l of water at 72,3 C	66,7 C	90 min

**Sparge Step:** Fly sparge with 16,30 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**

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