

# #94 Landlys (B)ruin 3

Flanders Brown Ale/Oud Bruin (17 C)

**Type:** All Grain  
**Batch Size:** 20,00 l  
**Boil Size:** 30,26 l  
**Boil Time:** 80 min  
**End of Boil Vol:** 26,00 l  
**Final Bottling Vol:** 19,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 27 Sep 2015  
**Brewer:** Thomas Nørgaard  
**Asst Brewer:**  
**Equipment:** Braumeister - 20 Litre  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 106,2 %  
**Taste Rating:** 30,0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	49,0 %
0,70 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	11,4 %
0,50 kg	Abbey Malt (45,0 EBC)	Grain	3	8,2 %
0,40 kg	Acidulated (Weyermann) (3,5 EBC)	Grain	4	6,5 %
0,35 kg	Cara Bohemian (190,0 EBC)	Grain	5	5,7 %
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	6	4,9 %
0,25 kg	Honey Malt (49,3 EBC)	Grain	7	4,1 %
0,20 kg	Caraaroma (256,1 EBC)	Grain	8	3,3 %
0,42 kg	Belgian Candi Sugar Rocks (450,0 EBC)	Sugar	9	6,9 %
6,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	10	7,8 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	11	-
55,00 g	Brewers Gold [4,53 %] - Boil 10,0 min	Hop	12	7,4 IBUs
100,00 g	BrewBody (Boil 5,0 mins)	Other	13	-
10,00 g	Brewers Gold [4,53 %] - Boil 1,0 min	Hop	14	0,2 IBUs
1,0 pkg	Flemish Ale Blend (White Labs #WLP-665)	Yeast	15	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,077 SG  
**Est Final Gravity:** 1,009 SG  
**Estimated Alcohol by Vol:** 8,9 %  
**Bitterness:** 15,3 IBUs  
**Est Color:** 51,2 EBC

**Measured Original Gravity:** 1,064 SG  
**Measured Final Gravity:** 1,012 SG  
**Actual Alcohol by Vol:** 6,8 %  
**Calories:** 604,9 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Full Body  
**Sparge Water:** 21,10 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 6,12 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 4,90

## Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 14,87 l of water at 54,0 C	50,0 C	30 min
Saccharification	Add 0,00 l of water and heat to 67,0 C over 15 min	67,0 C	60 min
Mash Step	Heat to 72,0 C over 5 min	72,0 C	20 min
Mash Out	Heat to 78,0 C over 5 min	78,0 C	10 min

**Sparge:** Fly sparge with 21,10 l water at 75,6 C

**Mash Notes:** Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

## 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:** 180,00 days  
**Storage Temperature:** 15,0 C

## Notes

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