

# Flanders

an All Grain Flanders Brown Ale/Oud Bruin by Cavemen Brewing

## Fermentables

Amount	Fermentable	Use
2.0 kg	Bohemian Pilsner (DE)	Mash
1.5 kg	2-Row (US)	Mash
1.0 kg	Munich (BE)	Mash
0.5 kg	Rye (DE)	Boil
400.0 g	Caramel/Crystal 75L (US)	Mash
150.0 g	Special B (BE)	Mash
150.0 g	Caramel/Crystal 120L (US)	Mash
100.0 g	Pale Chocolate (UK)	Mash

## Hops

Amount	Hop	Time
5.0 g	Columbus (US)	90 min

## Yeasts

Name	Lab/Product
WLP665 Flemish Ale Blend	Wyeast
English Ale Yeast	White Labs WLP002

## Stats

### Batch & Boil

Batch Size	Boil Time
18.9 L	60 min

### Properties

OG	FG	IBU
1.062	1.012 ↑	10 ↓
ABV	Color	Balance
6.5%	20 SRM	Very Sweet ↓