

#18 Longi take the wheel!

style: Oud bruin OG: 12.6 °P FG: 0.5 °P ABV: 6.48% exp. eff.: 75% Boil: 23L Fermentor: 21L

Fermentables

weight type	— —	—————	3.5 kg Weyermann Wienermalz	0.5 kg Unmalted Wheat
0.5 kg CaraMunich II		0.2 kg Carafa II		

Mash procedure

step	volume	target temperature	duration	-----	--	-----	---	mash-in	28 L
43 °C		beta-glucane rest	28 L	45 °C	30 m	protein rest	28 L	58 °C	30 m
turbid draw	4 L	85 °C	60 m	beta-amylase rest	24 L	66 °C	30 m	alpha-amylase rest	24 L
72 °C	30 m	mash-out	28 L	77 °C					

Boil procedure

hop	time	bitterness	-----	--	----	debittered hops	60 m	0 IBU
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Fermentation

- Pitch the dregs of a Goudenband bottle.