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ODU BRUIN

FLANDERS BROWN ALE/ODU BRUIN

OG: 1.065 **Color:** 20.3 SRM
FG: 1.015 **ABV:** 6.6%
IBU: 23.2

Extract	Weight	Percent
Pilsner LME	6 lbs	53.7
Munich LME	3.3 lbs	29.5

Steeping Grains	Weight	Percent
CaraMunich 55°L	12oz	6.7
Aromatic	8oz	4.5
Special B	8oz	4.5
Black Malt	2oz	1.1

Hops	Weight	IBU
Kent Goldings, 60 min	1.5oz	23.2

Yeast

White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05. Ferment for 5-7 days.

Wyeast Roeselare Blend 3763 or White Labs Belgian Sour Mix I WLP655. Transfer to Secondary and add.

Additional - Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 23C - Oud Bruin

Long aging and blending of young and aged beer may occur, adding smoothness and complexity and balancing any harsh, sour character. A deeper malt character distinguishes these beers from Flanders red ales. This style was designed to lay down so examples with a moderate aged character are considered superior to younger examples. As in fruit lambics, Oud Bruin can be used as a base for fruit-flavored beers such as kriek (cherries) or frambozen (raspberries), though these should be entered in the classic-style fruit beer category. The Oud Bruin is less acetic and maltier than a Flanders Red, and the fruity flavors are more malt-oriented.

Malty with fruity complexity and some caramelization character. Fruitiness commonly includes dark fruits such as raisins, plums, figs, dates, black cherries or prunes. A malt character of caramel, toffee, orange, treacle or chocolate is also common. Spicy phenols can be present in low amounts for complexity. A slight sourness often becomes more pronounced in well-aged examples, along with some sherry-like character, producing a "sweet-and-sour" profile. The sourness should not grow to a notable acetic/vinegary character. Hop flavor absent. Restrained hop bitterness. Low oxidation is appropriate as a point of complexity. Diacetyl is perceived only in very minor quantities, if at all, as a complementary flavor.

Vital Statistics:	OG: 1.040 – 1.074	FG: 1.008 – 1.012
IBUs: 20 – 25	SRM: 15 – 22	ABV: 4 – 8%

Commercial Examples: Liefman's Goudenband, Liefman's Odnar, Liefman's Oud Bruin, Ichtegem Old Brown, Riva Vondel

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
10lbs Belgian Pilsner Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Decrease bittering hops to 1oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
