

## Belgian Style

### *Oud Bruin Style (Soft Red Ale)*

#### I. Description of the style

The Old Brown style of Flanders is a dark, full-bodied beer with a lot of soft maillard compound.

The special character of this beer comes from the dark malts, long boiling and top fermentation with a very moderate, mild Lactobacillus infection.

#### II. Specifications

OG: 15 ° Plato  
AFG : 3.5 ° Plato  
EBU : 22.5  
ABV : 6.5 %  
Color : 37.5 EBC

#### III. Ingredients per hl; extract yield: ± 77,5 %

Malt	%	Kg / hl
ALE MD	35 %	5
CARA 50 MD	29 %	6.8
CARA 20 MD	15 %	4.0
PILSEN MD	10 %	2.0
AMBER MD (aromatic)	10 %	2.0
MROOST 1400 MD	1 %	0.2
<i>Total:</i>	<i>100 %</i>	<i>20 kg</i>

Hops	G / hl
Bitter: NB, Clusters, Brewers Gold	65 g
Aroma: BG, Kent Golding	100 g

#### Yeast: Belgian ale yeast

The collection of the yeast is done in a way that Brettanomyces and Lactobacillus are present (no acidic acid bacteria)

## IV. Brewing Process

Programmed infusion process, pH 5.3  
25 Min. at 50 °C; 40 min. at 63 °C; 30 min. at 72 °C and 1 min. at 78 °C. ,sparging  
at 80 °C.

Boil for 2.5 – 3 hours (gently).

First hop: 60 min., second hop: 20 min. before the end.

Whirlpool stand: 45 min.

Fermentation for 2 weeks at 22 °C with the top yeast containing mini quantities  
of Brett. And LAB.

Maturation for 2 months at 12 – 13 °C. Can be done in wooden barrels or normal  
vessels with some Brett and LAB.

Settling and bottling.

P.S. The amount of sugar is in relation with:

- a. residual sugar from main fermentation
- b. residual CO<sub>2</sub>
- c. the desired CO<sub>2</sub> content e.g. 6-7 g / lit. CO<sub>2</sub>

The amount of hop is also related to the isomerisation yield in the brewery

P.S.

- OG: Original gravity in Plato
- AFG: Apparent final gravity in Plato
- EBU: European Bitterness Units
- ABV: Alcohol % by volume
- EBC: Color in Eur. Brew. Conv. – units
- MD: Malts of Dingemans

This recipe is a guideline provided by Dingemans Maltings. Some modifications may be required depending the used ingredients and the technological conditions of the brewery. Dingemans cannot be held responsible for the final beer quality.

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