

# Blackberry Bruin



Category: 17 - Sour Ale  
Subcategory: C - Flanders Brown Ale/Oud Bruin

Author:

Kettle Volume: 5.96 gal @ 212 °F (1.050)      Efficiency: 65%  
Boil Duration: 1.5 h      Attenuation: 80%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.0 gal @ 68 °F (1.057)

## Ingredients:

10.5 lb (81.8%) Premium 2-Row Malt; Great Western - added during mash  
.75 lb (5.8%) Biscuit Malt; Castle Malting - added during mash  
.375 lb (2.9%) Oat Malt; Thomas Fawcett - added during mash  
.375 lb (2.9%) Crystal Malt 10°L - added during mash  
.3333 lb (2.6%) Roasted Barley - added during mash  
.5 lb (3.9%) 2-Row Caramel Malt 80L; Briess - added during mash  
.5 oz (50.0%) Galena (13.2%) - added during boil, boiled 60 m  
.5 oz (50.0%) Galena (13.2%) - added after boil, steeped 15 m  
1 ea Fermentis S-04 Safale S-04

## Style:

Recipe	Guideline	
Original Gravity: 1.057	1.040 - 1.074	
Terminal Gravity: 1.011	1.008 - 1.012	
Color: 18.36 SRM	15.0 - 22.0	
Alcohol: 5.98%	4.0% - 8.0%	
Bitterness: 24.7	20.0 - 25.0	

## Analysis:

Efficiency: 65%  
Kettle Gravity: 1.050  
Original Gravity: 1.057

Apparent	Real	Weight	Calories
Attenuation: 80%	64.2%	Alcohol: 16.85 g	116.26 kcal
Terminal Extract: 1.011	1.020	Carbs: 17.64 g	67.05 kcal
		Protein: 1.24 g	4.94 kcal
% Alcohol: 5.98% ABV	4.69% ABW		Total: 188.25 kcal