

OLD BRUIN DE TABLE (All Grain)

Official NORTHERN BREWER Instructional Document

An idiosyncratic sour ale from the Belgian province of East Flanders, “old brown” walks a line between malty and tart, sweet and acidic, making it uniquely approachable and quenching. The name Oud Bruin can designate a high gravity provision beer for laying down or a low gravity biere de table for everyday consumption. Low-gravity versions of Oud Bruin seldom if ever travel beyond the towns where they are brewed, making them among the rarest and most exotic session beers in existence today ... but that’s no obstacle to joy if you’re a homebrewer! Oud Bruin de Table can be bottled and consumed after just a month or two in secondary if you wish, but under most conditions it will need 12 to 18 months to develop authentic sourness – your mileage may vary, so sample periodically and package when you like the flavor.

O.G: 1.042 READY: 1–3 YEARS

Suggested fermentation schedule:

- 1-2 weeks primary; 12-18 months secondary; 2-4 weeks bottle conditioning; extended bottle aging.

MASH INGREDIENTS

- 6.75 lbs. Belgian Pilsner malt
- 0.5 lbs. Flaked Maize
- 0.75 lbs. Belgian Cara 45
- 0.75 lbs. Briess Caramel 120
- 0.125 lbs. Weyermann Carafa III

BOIL ADDITIONS & TIMES

- 1 oz. Tradition (60 min)

YEAST

- Wyeast #3763 Roselare Blend.
Optimum temperature: 65–85°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: FLEMISH SOUR MULTI STEP

122°F for 20 minutes

145°F for 40 minutes

162°F for 30 minutes

170°F for 5 minutes

BOIL ADDITIONS & TIMES

1 oz. Tradition (60 min)

YEAST

WYEAST #3763 ROSELARE BLEND.

Optimum temperature: 65–85°F.

NOTES

Can be bottled and consumed after just a month or two in secondary if you wish, but under most conditions it will need 12 to 18 months to develop authentic sourness; your mileage may vary, so sample periodically and package when you like the flavor.

VARIATIONS

Rack to six-gallon carboy with whole/frozen cherries or raspberries after 1 year in secondary to make oud bruin kriek or frambozen.

Blend mature batch with young batches of the same beer at packaging for increased complexity.