

# Belgian Bruin

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **9.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **25 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (64.2%)	80 %	4
Grain	Monachijski	1 kg (18.3%)	80 %	16
Grain	Carabelge	0.7 kg (12.8%)	80 %	30
Grain	Special B Malt	0.25 kg (4.6%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	70 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Liquid	250 ml	White Labs