

# BrussAle

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **6.3**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 2 kg (39.6%)  | 79 %  | 6   |
| Grain | Strzegom Wiedeński          | 1 kg (19.8%)  | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 1 kg (19.8%)  | 79 %  | 22  |
| Grain | carapil                     | 0.25 kg (5%)  | 79 %  | --- |
| Grain | Strzegom Pszeniczny         | 0.5 kg (9.9%) | 81 %  | 6   |
| Sugar | cukier kandyzowany          | 0.3 kg (5.9%) | 100 % | --- |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Marynka         | 15 g   | 60 min | 9.5 %      |
| Boil                | Target          | 10 g   | 30 min | 9 %        |
| Aroma (end of boil) | Marynka         | 10 g   | 5 min  | 9.5 %      |
| Aroma (end of boil) | Styrian Golding | 10 g   | 5 min  | 5.7 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| abb         | Ale         | Dry         | 11 g          | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Spice       | hibiskus    | 10 g          | Boil           | 10 min      |
| Spice       | jałowiec    | 20 g          | Boil           | 10 min      |
| Spice       | kolendra    | 15 g          | Boil           | 10 min      |