

BrussAle

- 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

Name	Type	Form	Amount	Laboratory
abb	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	hibiskus	10 g	Boil	10 min
Spice	jałowiec	20 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min