

# Brukselka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **7.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Biscuit Malt	0.5 kg (9.1%)	79 %	50
Grain	Abbey Malt Weyermann	0.5 kg (9.1%)	75 %	45
Grain	Carabelge	0.5 kg (9.1%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	50 min	5.5 %
Aroma (end of boil)	Kent Goldings	20 g	20 min	5.5 %
Aroma (end of boil)	Styrian Golding	50 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1.25 g	Boil	15 min