

#9 Bruin

- Gravity **16 BLG**
- ABV ---
- IBU **19**
- SRM **23.7**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**
- Temp **62 C**, Time **15 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3.5 kg (52.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (29.9%) | 80 % | 16 |
| Grain | Castle Abbey Malt | 0.6 kg (9%) | 80 % | 45 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.5%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.5%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (1.5%) | --- % | 1000 |
| Sugar | Brown Sugar, Light | 0.3 kg (4.5%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Hallertau Spalt Select | 25 g | 5 min | 3.4 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safbrew S-33 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | Mech irlandzki | 7 g | Boil | 20 min |