

#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 **BREWNES.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