

90. Brunetka

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **15.7**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6 kg (77.9%) | 80.5 % | 3.5 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (6.5%) | 85 % | 5 |
| Grain | Briess - Aromatic Malt | 0.3 kg (3.9%) | 77 % | 39 |
| Sugar | Syrop D-90 | 0.9 kg (11.7%) | 100 % | 238 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | lunga | 23 g | 60 min | 11 % |
| Boil | Tradition | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|---------|------------|
| WLP540 - Abbey IV Ale Yeast | Ale | Liquid | 1200 ml | White Labs |