

BELGIAN BRUNE

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **20.1**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (47.4%) | 82 % | 4 |
| Grain | CHÂTEAU MUNICH LIGHT | 2 kg (29.6%) | 80 % | 15 |
| Grain | CHÂTEAU CARA RUBY | 0.8 kg (11.9%) | 78 % | 50 |
| Grain | CHÂTEAU CRYSTAL | 0.2 kg (3%) | 78 % | 150 |
| Grain | CHÂTEAU CAFFE | 0.3 kg (4.4%) | 70 % | 500 |
| Sugar | Candi Sugar, Dark | 0.25 kg (3.7%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|---------|--------|------------|
| Boil | Magnum | 19.89 g | 55 min | 12 % |
| Aroma (end of boil) | Perle | 17.05 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|-----------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 255.68 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 0.36 g | Boil | 10 min |