

# BELGIAN BRUNE

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- 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