

# Belgian Brown Abbey

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **7**
- SRM **16.8**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (32.1%)	80 %	4
Grain	Strzegom Pale Ale	1.8 kg (32.1%)	79 %	6
Grain	Strzegom Monachijski typ II	1.1 kg (19.6%)	79 %	22
Grain	Strzegom Karmel 150	0.8 kg (14.3%)	75 %	150
Grain	Briess - Chocolate Malt	0.1 kg (1.8%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	15 g	75 min	3 %
Boil	Tettnang	10 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Slant	130 ml	---