

Belgian Bruin

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **9.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **25 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (64.2%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (18.3%) | 80 % | 16 |
| Grain | Carabelge | 0.7 kg (12.8%) | 80 % | 30 |
| Grain | Special B Malt | 0.25 kg (4.6%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 40 g | 70 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP530 - Abbey Ale Yeast | Ale | Liquid | 250 ml | White Labs |