

Brukselka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **7.6**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (72.7%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (9.1%) | 79 % | 50 |
| Grain | Abbey Malt Weyermann | 0.5 kg (9.1%) | 75 % | 45 |
| Grain | Carabelge | 0.5 kg (9.1%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Kent Goldings | 30 g | 50 min | 5.5 % |
| Aroma (end of boil) | Kent Goldings | 20 g | 20 min | 5.5 % |
| Aroma (end of boil) | Styrian Golding | 50 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 1.25 g | Boil | 15 min |