

## Belgian Single (Brown)

- Gravity **15 BLG**
- ABV ---
- IBU **23**
- SRM **17.6**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **7.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1.8 kg (63.2%)	81 %	4
Grain	Briess - Carapils Malt	0.125 kg (4.4%)	74 %	3
Grain	Special B Malt	0.125 kg (4.4%)	65.2 %	315
Grain	Weyermann - Carafa II	0.075 kg (2.6%)	70 %	837
Grain	Caramel/Crystal Malt - 10L	0.25 kg (8.8%)	75 %	20
Grain	Biscuit Malt	0.1 kg (3.5%)	79 %	45
Grain	Aromatic Malt	0.075 kg (2.6%)	78 %	51
Sugar	Sugar, Table (Sucrose)	0.3 kg (10.5%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	7.3 g	60 min	7 %
Boil	East Kent Goldings	13 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	100 ml	Wyeast Labs