

# leffe brune

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **11.7**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **63 C**, Time **55 min**
- Temp **76 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **5 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.2 kg (82.8%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.1%)	73 %	120
Grain	Aroma CastleMalting	0.5 kg (5.1%)	78 %	100
Grain	Czekoladowy	0.1 kg (1%)	60 %	788
Grain	Płatki pszeniczne	0.6 kg (6.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Styrian Golding	50 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	40 ml	---