

# Klasztor Trapistów

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **21**
- SRM **20.8**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (65.9%)	80 %	5
Grain	Monachijski	0.7 kg (12.1%)	80 %	16
Grain	Strzegom Karmel 300	0.45 kg (7.8%)	70 %	299
Grain	Karmelowy Czerwony	0.32 kg (5.5%)	75 %	59
Sugar	Brown Sugar, Dark	0.5 kg (8.7%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	10 g	60 min	14 %
Boil	Hallertau Spalt Select	20 g	15 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- <https://www.homebrewing.pl/belgian-dubbel-19-5blg-zestaw-surowcow-viking-malt-10l-p-1361.html>  
<http://blog.homebrewing.pl/dubbel-wskazowki-do-zacierania-gotowania-i-fermentacji/>  
<http://blog.homebrewing.pl/dubbel-surowce/>

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

BLG bez cukru: ok.15.8. Cukier dodajemy po starcie fermentacji.  
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