

# Noble Trappist Ale

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- Gravity **13.3 BLG**
- ABV ---
- IBU **32**
- SRM **6.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Pilsen Light	2.72 kg (75%)	78 %	4
Sugar	Candi Sugar, Clear	0.45 kg (12.5%)	78.3 %	2
Grain	Caramel/Crystal Malt - 40L	0.23 kg (6.3%)	74 %	79
Grain	Briess - Carapils Malt	0.23 kg (6.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	56.7 g	60 min	4.5 %
Boil	Styrian Golding	28.35 g	2 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	29.6 ml	Wyeast Labs