

Orval Trappist Ale Clone

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **6.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (55.9%) | 80 % | 5 |
| Grain | Vienna Malt | 1.1 kg (22%) | 78 % | 8 |
| Grain | Caramel/Crystal Malt - 120L | 0.11 kg (2.2%) | 72 % | 236 |
| Sugar | Cane (Beet) Sugar | 1 kg (20%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hersbrucker | 50 g | 60 min | 3 % |
| Boil | Styrian Golding | 20 g | 15 min | 3.6 % |
| Dry Hop | Styrian Golding | 10 g | --- | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------|
| White labs saison/bretanomyces blend | Ale | Liquid | 400 ml | WLP |