

# Trapist w Rozmarynie

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **4.1**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	3.2 kg (75.3%)	80 %	3
Grain	Weyermann pszeniczny jasny	0.7 kg (16.5%)	80 %	5
Grain	Cara Blonde - Castle Malting	0.2 kg (4.7%)	78 %	20
Grain	Abbey Malt Weyermann	0.15 kg (3.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum SZYSZKA	12 g	60 min	13.5 %
Whirlpool	Idaho Gem US	25 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	400 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rozmaryn	5 g	Bottling	---