

Trappist single

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **5.7**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 4 kg (79.2%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.6 kg (11.9%) | 75 % | 45 |
| Sugar | Candi Sugar, Clear | 0.45 kg (8.9%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Hallertau | 25 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Boil | Maryńka | 10 g | 15 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale | Liquid | 25 ml | Fermentum Mobile |