

Trappist single

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (95.7%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.1 kg (4.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Whirlpool | lunga | 28 g | 20 min | 11 % |
| Boil | lunga | 2 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------------|
| FM27 Artefakty trapistów | Ale | Liquid | 75 ml | Fermentum Mobile |