

## Przysmak trapisty

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **26.4**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type                                 | Name                             | Amount          | Yield | EBC  |
|--------------------------------------|----------------------------------|-----------------|-------|------|
| Grain                                | Strzegom Pale Ale                | 4.8 kg (63%)    | 79 %  | 6    |
| Grain                                | Monachijski                      | 1.3 kg (17%)    | 80 %  | 16   |
| Grain                                | Special B Castle                 | 0.35 kg (4.6%)  | 70 %  | 350  |
| Grain                                | Simpsons - Coffee Malt           | 0.25 kg (3.3%)  | 74 %  | 296  |
| Grain                                | Strzegom Czekoladowy ciemny      | 0.125 kg (1.6%) | 68 %  | 1200 |
| Grain                                | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.6%)   | 73 %  | 1001 |
| Sugar                                | Cukier kandyzowany               | 0.6 kg (7.9%)   | --- % | ---  |
| Do gotowania (15 minut przed końcem) |                                  |                 |       |      |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Target     | 25 g   | 60 min | 10.5 %     |
| Boil    | First Gold | 30 g   | 20 min | 7.5 %      |

### Yeasts

| Name             | Type | Form   | Amount | Laboratory       |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale  | Liquid | 50 ml  | Fermentum Mobile |

## Notes

- Słody pszeniczny czekoladowy i czekoladowy po 60 minutach zacierania przy 66 st, następnie podgrzać do 73 st i rozpocząć wysładzanie.  
Wysładzać 14 l wody w temp 78 st.  
Fermentacja burzliwa 21-24 st - 10-14 dni  
Fermentacja cicha 18-21 st - 7 dni

Na 4 dni przed rozlewem wsypać 150g ziaren kawy i zamknąć fermentor.

Butelkowanie - 7g glukozy na 1 litr piwa.

*Oct 31, 2018, 11:19 AM*