Enkel Abbey Single

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg *(34.6%)*	79 %	10
Grain	Strzegom Pilzneński	0.6 kg *(20.8%)*	80 %	4
Grain	Monachijski	0.5 kg *(17.3%)*	80 %	16
Grain	Pszeniczny	0.4 kg *(13.9%)*	85 %	4
Grain	Special B Malt	0.1 kg *(3.5%)*	65.2 %	315
Grain	Płatki owsiane	0.287 kg *(9.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	22 g	30 min	6.1 %
Aroma (end of boil)	Hallertau Mittelfruh	28 g	1 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	100 ml	White Labs