Trappist Night

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **38**
- SRM **34.4**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg *(75%)*	80 %	4
Grain	Strzegom Monachijski typ II	1 kg *(12.5%)*	79 %	22
Grain	Weyermann - Dehusked Carafa III	0.1 kg *(1.3%)*	70 %	1024
Grain	Special B Malt	0.4 kg *(5%)*	65.2 %	315
Sugar	Candi Sugar, Dark	0.5 kg *(6.3%)*	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.