

# Trappist Single

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **71 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **71C**
- Keep mash **2 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Biscuit Malt	0.25 kg (5.6%)	79 %	45
Grain	Weyermann - Acidulated Malt	0.15 kg (3.3%)	80 %	6
Sugar	Sugar, Table (Sucrose)	0.1 kg (2.2%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.9 %
Boil	Saaz (Czech Republic)	20 g	15 min	2.2 %
Boil	Saaz (Czech Republic)	20 g	2 min	2.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1 ml	Fermentum Mobile