

#11 Trappist single

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **4.9**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.25 kg (94.2%)	80 %	4
Grain	Biscuit Malt	0.2 kg (5.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	8 g	60 min	4.5 %
Boil	Styrian Golding	10 g	60 min	3.6 %
Boil	Saaz (Czech Republic)	8 g	30 min	4.5 %
Boil	Styrian Golding	10 g	30 min	3.6 %
Boil	Hallertau Mittelfruh	10 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	8 g	10 min	4.5 %
Boil	Styrian Golding	10 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's