

## □ Belgian Trapist Single

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **5.1**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount          | Yield  | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Pilzneński premium Weyermann | 3.25 kg (78.1%) | 80.5 % | 2.5 |
| Grain | Monachijski                  | 0.75 kg (18%)   | 80 %   | 16  |
| Grain | Weyermann - Caraamber        | 0.16 kg (3.8%)  | 75 %   | 65  |

### Hops

| Use for             | Name                 | Amount | Time     | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil                | Hallertau Tradition  | 6.5 g  | 40 min   | 4.3 %      |
| Boil                | Hallertau Tradition  | 18 g   | 30 min   | 4.3 %      |
| Boil                | Hallertau Tradition  | 18 g   | 15 min   | 4.3 %      |
| Boil                | Hallertau Tradition  | 32 g   | 3 min    | 4.3 %      |
| Aroma (end of boil) | Hallertau Mittelfruh | 37 g   | 3 min    | 3 %        |
| Dry Hop             | Hallertau Tradition  | 37 g   | 7 day(s) | 4.3 %      |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

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

| Type   | Name       | Amount | Use for  | Time   |
|--------|------------|--------|----------|--------|
| Fining | wirfloc    | 2.5 g  | Boil     | 15 min |
| Other  | Witamina C | 3 g    | Bottling | ---    |