

BELGIAN TRAPPIST

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsneński Viking Malt Strzegom 3-4,5 EBC	4.607 kg (87.2%)	80 %	4
Grain	STRZEGOM CAMEL PALE	0.27 kg (5.1%)	77 %	8
Grain	SŁÓD VIKING KARMELOWY 300	0.15 kg (2.8%)	73 %	300
Grain	SŁÓD VIKING MONACHIJSKI JASNY I	0.254 kg (4.8%)	78 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny (szyszki)	20 g	60 min	5 %
Boil	Amarillo USA	10 g	60 min	9 %
Boil	Sybilla własny (szyszki)	20 g	30 min	5 %
Boil	Amarillo USA	10 g	30 min	9 %
Aroma (end of boil)	Falconer's Flight USA	15 g	5 min	10.5 %

Aroma (end of boil)	Sybilla własny (szyszki)	10 g	5 min	5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
BTAY Belgian Trappist - Gozdawa	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	15 min