

# Klasztorak

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **8.8**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (84.7%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (8.5%)	75 %	150
Grain	Płatki pszeniczne	0.2 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Olejek sosnowy	1 g	Secondary	3 day(s)