

Klasztorny ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **14.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (55.1%) | 85 % | 7 |
| Grain | Carahell | 0.2 kg (2.9%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 1 kg (14.5%) | 78 % | 4 |
| Grain | Pilzneński | 0.5 kg (7.2%) | 81 % | 4 |
| Grain | Caraaroma | 0.1 kg (1.4%) | 78 % | 400 |
| Liquid Extract | Malt | 1.3 kg (18.8%) | 100 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 15 min | 2.6 % |
| Boil | Marynka | 30 g | 45 min | 8.2 % |

Yeasts

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