

# Trappist Single

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.8**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (80.5%)	80 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (9.8%)	79 %	22
Sugar	Candi Sugar, Clear	0.4 kg (9.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %
Aroma (end of boil)	Opal	15 g	5 min	8.4 %
Aroma (end of boil)	Strisselspalt	20 g	5 min	3.2 %