

## Trappist single

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **3.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (95.7%)	80 %	4
Grain	Abbey Malt Weyermann	0.1 kg (4.3%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	lunga	28 g	20 min	11 %
Boil	lunga	2 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	75 ml	Fermentum Mobile