

## trappist single

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **4.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- 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	Pilzneński	3 kg (71.4%)	81 %	4
Grain	Pszeniczny	0.4 kg (9.5%)	85 %	4
Grain	pale cookie	0.3 kg (7.1%)	79 %	30
Grain	Abbey Castle	0.3 kg (7.1%)	80 %	50
Grain	Weyermann - Acidulated Malt	0.2 kg (4.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	13 g	60 min	15.7 %
Boil	Saaz (Czech Republic)	50 g	5 min	1.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	50 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min