

tyrapist singiel

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **5.1**
- Style **Belgian Pale 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 **24.2 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (78%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.4 kg (9.8%) | 75 % | 45 |
| Grain | Weyermann - Carapils | 0.2 kg (4.9%) | 78 % | 4 |
| Sugar | cukier | 0.3 kg (7.3%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 35 g | 60 min | 7.2 % |
| Aroma (end of boil) | żatecki | 30 g | 10 min | 3.43 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| FM27 Artefakty trapistów | Ale | Liquid | 900 ml | --- |