

## □ Belgian Trapist Single

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **5.1**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński premium Weyermann	3.25 kg (78.1%)	80.5 %	2.5
Grain	Monachijski	0.75 kg (18%)	80 %	16
Grain	Weyermann - Caraamber	0.16 kg (3.8%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	6.5 g	40 min	4.3 %
Boil	Hallertau Tradition	18 g	30 min	4.3 %
Boil	Hallertau Tradition	18 g	15 min	4.3 %
Boil	Hallertau Tradition	32 g	3 min	4.3 %
Aroma (end of boil)	Hallertau Mittelfruh	37 g	3 min	3 %
Dry Hop	Hallertau Tradition	37 g	7 day(s)	4.3 %

### Yeasts

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

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	wirfloc	2.5 g	Boil	15 min
Other	Witamina C	3 g	Bottling	---