

## kładka trapisy

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **26**
- SRM **17.3**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (59.1%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (22.7%)	79 %	16
Sugar	Brown Sugar, Dark	0.5 kg (11.4%)	100 %	99
Grain	Special B Malt	0.1 kg (2.3%)	65.2 %	315
Grain	Biscuit Malt	0.1 kg (2.3%)	79 %	45
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.3%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Lublin (Lubelski)	20 g	1 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Trappist High Gravity	Ale	Slant	150 ml	Wyeast Labs
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