

Klasztor im JP2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **10.6**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.78 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (52.6%) | 80 % | 5 |
| Grain | Abbey Castle | 1 kg (17.5%) | 80 % | 45 |
| Grain | Karmelowy Czerwony | 1 kg (17.5%) | 75 % | 59 |
| Grain | Pszeniczny | 0.5 kg (8.8%) | 85 % | 4 |
| Adjunct | Cukier Muscovado | 0.2 kg (3.5%) | 90 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Izabella | 40 g | 60 min | 6.8 % |
| Aroma (end of boil) | Izabella | 60 g | 5 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirllock | 5 g | Boil | 20 min |