

Klasztorrak

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **8.8**
- Style **Mild**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (84.7%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (8.5%) | 75 % | 150 |
| Grain | Płatki pszeniczne | 0.2 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale | Liquid | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Olejek sosnowy | 1 g | Secondary | 3 day(s) |