

# Klasztorne

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **18**
- SRM **14.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield  | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Pilzneński                       | 5 kg (60.6%)  | 81 %   | 4   |
| Grain | Strzegom Monachijski typ II      | 2 kg (24.2%)  | 79 %   | 22  |
| Sugar | Moscavado                        | 0.5 kg (6.1%) | 90 %   | 100 |
| Grain | Special B Malt                   | 0.25 kg (3%)  | 65.2 % | 315 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3%)  | 73 %   | 120 |
| Grain | Cararuby                         | 0.25 kg (3%)  | 79 %   | 50  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 50 g   | 60 min | 3.6 %      |
| Boil    | Bramling        | 10 g   | 50 min | 6 %        |

## Yeasts

| Name                     | Type | Form  | Amount  | Laboratory       |
|--------------------------|------|-------|---------|------------------|
| FM27 Artefakty trapistów | Ale  | Slant | 1000 ml | Fermentum Mobile |