

Noble Trappist Ale

- Gravity **13.3 BLG**
- ABV ---
- IBU **32**
- SRM **6.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-----------------|--------|-----|
| Liquid Extract | Briess LME - Pilsen Light | 2.72 kg (75%) | 78 % | 4 |
| Sugar | Candi Sugar, Clear | 0.45 kg (12.5%) | 78.3 % | 2 |
| Grain | Caramel/Crystal Malt - 40L | 0.23 kg (6.3%) | 74 % | 79 |
| Grain | Briess - Carapils Malt | 0.23 kg (6.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|---------|--------|------------|
| Boil | Hallertau | 56.7 g | 60 min | 4.5 % |
| Boil | Styrian Golding | 28.35 g | 2 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|-------------|
| Wyeast - Trappist High Gravity | Ale | Liquid | 29.6 ml | Wyeast Labs |