

# Trappist Single

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **5.6**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (84.2%)	80 %	5
Grain	Biscuit Malt	0.5 kg (10.5%)	79 %	45
Grain	Weyermann - Carapils	0.25 kg (5.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	1200 ml	Wyeast Labs