

# Trappist Table beer

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **3.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (60%)	81 %	4
Grain	Wheat, Flaked	0.5 kg (20%)	77 %	4
Grain	BESTMALZ - Best Vienna	0.5 kg (20%)	80.5 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PolishHops	10 g	60 min	8.4 %
Boil	Marynka PolishHops	20 g	4 min	8.4 %

## Yeasts

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