

# zakonnik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (76.9%)	81 %	4
Grain	Biscuit Malt	0.25 kg (12.8%)	79 %	45
Grain	Weyermann - Carapils	0.1 kg (5.1%)	78 %	4
Sugar	cukier kandyzowany	0.1 kg (5.1%)	100 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Fuggles	8 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	8 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	8 g	1 min	4.5 %
Boil	Fuggles	8 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	125 ml	White Labs