

#60 Trappist Single

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **7.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **10.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4.15 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **10.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.135 kg (62.9%)	80 %	4
Grain	Briess - Pale Ale Malt	0.23 kg (12.7%)	80 %	7
Grain	Grodziski pszeniczny wędzony dębem	0.27 kg (15%)	80 %	3
Grain	Płatki owsiane	0.17 kg (9.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	3 g	60 min	11 %
Boil	Iunga PL	9 g	15 min	11 %
Aroma (end of boil)	Iunga PL	15 g	1 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M31 Belgian Tripel	Ale	Slant	70 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	WhirFloc	1 g	Boil	12 min