

Enkel Abbey Single

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|--------|-----|
| Grain | Strzegom Wiedeński | 1 kg (34.6%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 0.6 kg (20.8%) | 80 % | 4 |
| Grain | Monachijski | 0.5 kg (17.3%) | 80 % | 16 |
| Grain | Pszeniczny | 0.4 kg (13.9%) | 85 % | 4 |
| Grain | Special B Malt | 0.1 kg (3.5%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 0.287 kg (9.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 22 g | 30 min | 6.1 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 28 g | 1 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale | Liquid | 100 ml | White Labs |