

Orval Trappist Ale Clone

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **6.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (55.9%)	80 %	5
Grain	Vienna Malt	1.1 kg (22%)	78 %	8
Grain	Caramel/Crystal Malt - 120L	0.11 kg (2.2%)	72 %	236
Sugar	Cane (Beet) Sugar	1 kg (20%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	50 g	60 min	3 %
Boil	Styrian Golding	20 g	15 min	3.6 %
Dry Hop	Styrian Golding	10 g	---	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
White labs saison/bretanomyces blend	Ale	Liquid	400 ml	WLP