

Trapist w Rozmarynie

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **4.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński Weyermann | 3.2 kg (75.3%) | 80 % | 3 |
| Grain | Weyermann pszeniczny jasny | 0.7 kg (16.5%) | 80 % | 5 |
| Grain | Cara Blonde - Castle Malting | 0.2 kg (4.7%) | 78 % | 20 |
| Grain | Abbey Malt Weyermann | 0.15 kg (3.5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil | Magnum SZYSZKA | 12 g | 60 min | 13.5 % |
| Whirlpool | Idaho Gem US | 25 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| FM25 Klasztorna medytacja | Ale | Slant | 400 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|----------|------|
| Flavor | Rozmaryn | 5 g | Bottling | --- |