

Trappist Single

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.4**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **71 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **71C**
- Keep mash **2 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (88.9%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (5.6%) | 79 % | 45 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (3.3%) | 80 % | 6 |
| Sugar | Sugar, Table (Sucrose) | 0.1 kg (2.2%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12.9 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 2.2 % |
| Boil | Saaz (Czech Republic) | 20 g | 2 min | 2.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 1 ml | Fermentum Mobile |