

trappist single

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **2.8**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (88.9%) | 80.5 % | 2 |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (5.6%) | 78 % | 20 |
| Sugar | cukier | 0.25 kg (5.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 25 g | 60 min | 3.6 % |
| Boil | Magnum | 10 g | 60 min | 12.7 % |
| Aroma (end of boil) | Styrian Golding | 25 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|---------|-------------|
| Wyeast - 3787 Trappist High Gravity | Ale | Liquid | 1000 ml | Wyeast Labs |