

## #19 Trappist Single

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount        | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 5 kg (92.6%)  | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.4 kg (7.4%) | 75 %  | 3   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 20 g   | 60 min | 11 %       |
| Boil                | Huell Melon       | 25 g   | 10 min | 7.5 %      |
| Boil                | Mandarina Bavaria | 25 g   | 10 min | 10 %       |
| Aroma (end of boil) | Mandarina Bavaria | 25 g   | 0 min  | 10 %       |
| Aroma (end of boil) | Huell Melon       | 25 g   | 0 min  | 7.5 %      |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Slant | 150 ml | Fermentum Mobile |