

## #60 Trappist Single

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.7**
- Style **Belgian Blond Ale**

### Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **7.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **10.4 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4.15 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.3 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **10.4 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount           | Yield | EBC |
|-------|------------------------------------|------------------|-------|-----|
| Grain | Strzegom Pilzneński                | 1.135 kg (62.9%) | 80 %  | 4   |
| Grain | Briess - Pale Ale Malt             | 0.23 kg (12.7%)  | 80 %  | 7   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.27 kg (15%)    | 80 %  | 3   |
| Grain | Płatki owsiane                     | 0.17 kg (9.4%)   | 85 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | lunga PL | 3 g    | 60 min | 11 %       |
| Boil                | lunga PL | 9 g    | 15 min | 11 %       |
| Aroma (end of boil) | lunga PL | 15 g   | 1 min  | 11 %       |

### Yeasts

| Name                               | Type | Form  | Amount | Laboratory |
|------------------------------------|------|-------|--------|------------|
| Mangrove Jack's M31 Belgian Tripel | Ale  | Slant | 70 ml  | ---        |

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | WhirFloc | 1 g    | Boil    | 12 min |