

# Belgian Trappist Single

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (86.6%)	80 %	4
Sugar	Candi Sugar, Clear	0.5 kg (12.4%)	78.3 %	2
Grain	Weyermann - Carapils	0.04 kg (1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition (PL)	15 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Aroma (end of boil)	Hallertau Tradition (PL)	15 g	5 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	12 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	15 g	Boil	5 min
Flavor	curacao	15 g	Boil	5 min