

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 |