

# Enkel Abbey Single

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- Gravity **10.2 BLG**
- ABV ---
- IBU **22**
- SRM **8.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.5 liter(s)**

## Fermentables

| Type  | Name                | Amount          | Yield  | EBC |
|-------|---------------------|-----------------|--------|-----|
| Grain | Strzegom Wiedeński  | 1 kg (34.6%)    | 79 %   | 10  |
| Grain | Strzegom Pilzneński | 0.6 kg (20.8%)  | 80 %   | 4   |
| Grain | Monachijski         | 0.5 kg (17.3%)  | 80 %   | 16  |
| Grain | Pszeniczny          | 0.4 kg (13.9%)  | 85 %   | 4   |
| Grain | Special B Malt      | 0.1 kg (3.5%)   | 65.2 % | 315 |
| Grain | Płatki owsiane      | 0.287 kg (9.9%) | 60 %   | 3   |

## Hops

| Use for             | Name                 | Amount | Time   | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil                | Hallertau Mittelfruh | 22 g   | 30 min | 6.1 %      |
| Aroma (end of boil) | Hallertau Mittelfruh | 28 g   | 1 min  | 6.1 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP550 - Belgian Ale Yeast | Ale  | Liquid | 100 ml | White Labs |