

# Klasztorne

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **18**
- SRM **14.3**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (60.6%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (24.2%)	79 %	22
Sugar	Moscavado	0.5 kg (6.1%)	90 %	100
Grain	Special B Malt	0.25 kg (3%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3%)	73 %	120
Grain	Cararuby	0.25 kg (3%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	3.6 %
Boil	Bramling	10 g	50 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	1000 ml	Fermentum Mobile