

## Trappist single

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **5.7**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (79.2%)	81 %	4
Grain	Abbey Malt Weyermann	0.6 kg (11.9%)	75 %	45
Sugar	Candi Sugar, Clear	0.45 kg (8.9%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Maryńka	10 g	15 min	8.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	25 ml	Fermentum Mobile