

# Klasztor im JP2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **10.6**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.78 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Abbey Castle	1 kg (17.5%)	80 %	45
Grain	Karmelowy Czerwony	1 kg (17.5%)	75 %	59
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Adjunct	Cukier Muscovado	0.2 kg (3.5%)	90 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	40 g	60 min	6.8 %
Aroma (end of boil)	Izabella	60 g	5 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	whirllock	5 g	Boil	20 min