

Klasztor Trapistów

- Gravity **18.9 BLG**
- ABV ---
- IBU **21**
- SRM **20.8**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

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

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (65.9%) | 80 % | 5 |
| Grain | Monachijski | 0.7 kg (12.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.45 kg (7.8%) | 70 % | 299 |
| Grain | Karmelowy Czerwony | 0.32 kg (5.5%) | 75 % | 59 |
| Sugar | Brown Sugar, Dark | 0.5 kg (8.7%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | hallertauer taurus | 10 g | 60 min | 14 % |
| Boil | Hallertau Spalt Select | 20 g | 15 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 1000 ml | Fermentum Mobile |