

# Klasztorny ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **14.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (55.1%)	85 %	7
Grain	Carahell	0.2 kg (2.9%)	77 %	26
Grain	Weyermann - Carapils	1 kg (14.5%)	78 %	4
Grain	Pilzneński	0.5 kg (7.2%)	81 %	4
Grain	Caraaroma	0.1 kg (1.4%)	78 %	400
Liquid Extract	Malt	1.3 kg (18.8%)	100 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.2 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	2.6 %
Boil	Marynka	30 g	45 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	---