

# Trappist Single

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- Gravity **11 BLG**
- ABV ---
- IBU **34**
- SRM **3.6**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Cara Clair - Castle Malting	0.5 kg (11.1%)	78 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Magnum	10 g	60 min	13.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Liquid	30 ml	Fermentum Mobile