

# tyrapist singiel

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **5.1**
- Style **Belgian Pale 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (78%)	80 %	5
Grain	Abbey Malt Weyermann	0.4 kg (9.8%)	75 %	45
Grain	Weyermann - Carapils	0.2 kg (4.9%)	78 %	4
Sugar	cukier	0.3 kg (7.3%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	35 g	60 min	7.2 %
Aroma (end of boil)	żatecki	30 g	10 min	3.43 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	900 ml	---