Trappist single

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **5.7**
- Style **Belgian Specialty 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(79.2%)*	81 %	4
Grain	Abbey Malt Weyermann	0.6 kg *(11.9%)*	75 %	45
Sugar	Candi Sugar, Clear	0.45 kg *(8.9%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Maryńka	10 g	15 min	8.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	25 ml	Fermentum Mobile