

## 0101/38L

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **53.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **53.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (33.3%)	80 %	7
Grain	Briess - Pilsen Malt	3 kg (33.3%)	80.5 %	2
Grain	Briess - Wheat Malt, White	2 kg (22.2%)	85 %	5
Grain	Wheat, Flaked	1 kg (11.1%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	65 min	10.5 %
Boil	Citra	20 g	20 min	12 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Citra	60 g	0 min	12 %
Dry Hop	Nelson Sauvign	100 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar