

0101

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (33.3%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 1.5 kg (33.3%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 1 kg (22.2%) | 85 % | 5 |
| Grain | Wheat, Flaked | 0.5 kg (11.1%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 13 g | 60 min | 13.2 % |
| Boil | Simcoe | 13 g | 15 min | 13.2 % |
| Boil | Simcoe | 14 g | 5 min | 13.2 % |
| Whirlpool | Simcoe | 75 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 60 g | 5 day(s) | 13.2 % |

Yeasts

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