

Bamber #3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **36.7 liter(s)** of **76C** water or to achieve **60.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (58.3%) | 82 % | 4 |
| Grain | Viking Munich Malt | 5 kg (41.7%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Sybilla | 80 g | 40 min | 7 % |
| Boil | Puławski | 40 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale be 134 | Ale | Dry | 11.5 g | Fermentis |