

# Ostende

- Gravity **15.9 BLG**
- ABV ---
- IBU **30**
- SRM **12.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (51.2%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.6%)	79 %	10
Grain	Pszeniczny	1 kg (23.3%)	85 %	4
Grain	Caraaroma	0.1 kg (2.3%)	78 %	400
Grain	Strzegom Monachijski typ I	0.5 kg (11.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11.5 g	---