

Sencha Saison wjp 590

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **9.3**
- Style **Saison**

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 **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (75.5%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 0.5 kg (9.4%) | 79 % | 7 |
| Grain | Viking Wheat Malt | 0.5 kg (9.4%) | 83 % | 5 |
| Grain | Briess - Extra Special Malt | 0.3 kg (5.7%) | 73 % | 256 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 10 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|---------|------------|
| French saison wlp 590 | Ale | Slant | 1000 ml | white labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|--------|
| Spice | sencha brzoskwiowa | 40 g | Boil | 15 min |