

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

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

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (84.7%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.3 kg (5.1%)	85 %	5
Grain	Weyermann - Spelt Malt	0.3 kg (5.1%)	81 %	6
Grain	Cara Gold	0.3 kg (5.1%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	60 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's