

## 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 | ---        |