

121 SB

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **4.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

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

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (55.6%) | 80.5 % | 2 |
| Grain | Briess - Munich Malt 10L | 1.1 kg (24.4%) | 77 % | 20 |
| Grain | Briess - Wheat Malt, White | 0.45 kg (10%) | 85 % | 5 |
| Sugar | piloncillo | 0.45 kg (10%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 28 g | 60 min | 7 % |
| Boil | saaz | 43 g | 30 min | 3 % |
| Boil | kent gold | 57 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| Belgian Saison WLP 565 | Ale | Liquid | 10 ml | White Labs |