

# Desperados

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **4.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (40%)	85 %	7
Grain	Simpsons - Maris Otter	3 kg (60%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	desperados	7 g	60 min	7 %
Boil	desperados	30 g	25 min	7 %
Aroma (end of boil)	desperados	10 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale BE-134	Ale	Dry	11.5 g	---