

DJ's BBS 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **15**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **43.3 C**, Time **20 min**
- Temp **48.9 C**, Time **30 min**
- Temp **65.6 C**, Time **60 min**
- Temp **76.7 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **20 min** at **43.3C**
- Keep mash **30 min** at **48.9C**
- Keep mash **60 min** at **65.6C**
- Keep mash **10 min** at **76.7C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.99 kg (78.9%)	80.5 %	2
Grain	Briess - Caramel Vienne Malt 20L	0.05 kg (0.8%)	78 %	39
Grain	Special B Malt	0.05 kg (0.8%)	65.2 %	315
Sugar	Candi Sugar, Clear	0.23 kg (3.7%)	78.3 %	2
Grain	Oats, Flaked	0.09 kg (1.4%)	80 %	2
Dry Extract	Briess DME - Pilsen Light	0.91 kg (14.4%)	95 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	2.83 g	60 min	4.6 %
Aroma (end of boil)	Lemon drop	56.7 g	15 min	4.6 %
Dry Hop	Lemon drop	56.7 g	14 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	473.2 ml	White Labs
PC farmhouse Ale	Ale	Liquid	473.2 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Spice	coriander	2.83 g	Primary	7 day(s)
Flavor	blueberry	1360.78 g	Primary	7 day(s)
Flavor	lemonpeal	28.35 g	Primary	7 day(s)